

## ☺ Starters

### Egg cloud

egg soufflé, wild mysticism, pea cream, baked ricotta and puffed amaranth

12

### Carpaccio of Alpine char

slightly smoked, asparagus, radishes and Dutch sauce of its eggs

16

### Veal sweetbreads

with beer, fresh favette beans, grilled onions, crispy raw gambit and green sauce

16

### Cold veal in tuna sauce 2.0

calf swivel (low temperature cooked) with tuna mousse and Pantelleria capers powder with muscat wine

12

### Caponata of Capperi <sup>🌿</sup>

sicilian caponata of eggplants on savory tart

10

## ☺ To share

### Focaccia

steamed with raw Veneto ham PDO Montagnana, burrata and pistachio

15

### Fried sea <sup>™</sup>

shrimp gobbetto, lampara anchovies, cod, tuna and cattlefish tagliatelle served with soy and wasabi mayonnaise and citrus vegetable salad

34

Cover charge 2,50 - Water 44 cl 1,50 - Water 80 cl 2,50

<sup>🌿</sup> vegan dish

<sup>™</sup> dish with frozen fish product subject to remediation activities according to the law CE 852/04 plan HACCP





## ☺ **First courses**

### **Busiate**

with clams, mantua sausage and lime caviar

16

### **Spaghettoni** <sup>Ⓜ</sup>

carbonara with sea urchins and tuna, Timut pepper

19

### **Risotto** <sup>Ⓜ</sup>

with sour butter, nettle and red shrimp from Mazara del Vallo

19

### **Cannelloni** <sup>🌿</sup>

with green and yellow zucchini, stuffed with pumpkin flowers,  
bechamel with peanuts and tapenade of dried tomatoes

16

### **Tortelli**

stuffed with goat, white asparagus in two consistencies,  
pea cream and basil pesto

18

### **Anelletti**

with roast sauce with tomato, Vastedda,  
peas and eggplant chips

16

## **Second courses**

### **Sliced meat of Sorana (young cow)**

Limousine breed of the butcher Damini,  
served with seasonal vegetables and homemade bbq sauce

21

### **The “secret” of the pig**

secreted black pig of Nebrodi, creamy potatoes with anchovies,  
scalded green beans and candied lemon

26

### **Lamb leg**

ketchup of smoked red peppers and white and green asparagus

26

### **WellingTuna**

tuna fillet in puff pastry crust stuffed with capers and olives,  
umami of tomato and golden potatoes

21

### **Grouper fillet**

mediterranean style with salty cake of rice with saffron

26

### **Fish of the day**


served with seasonal vegetables and citrus mayonnaise  
(variable price)


### **Rosti of potatoes**

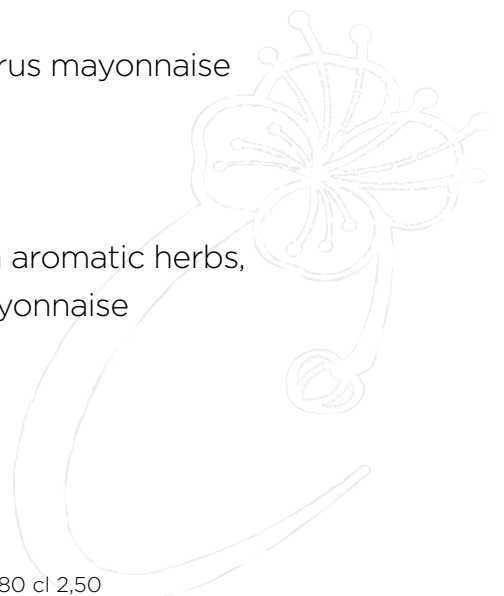
traditional but not too much, beaten with aromatic herbs,  
bruscardoli, and almond milk mayonnaise

16

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## Desserts

### **TiramiSud**

Modica IGP chocolate ground, coffee  
and mascarpone and marsala cream

7

### **The Brontese**

Bronte pistachio cake with melting heart  
and vanilla ice cream

8

### **Capperi's millefeuille cake**

buffalo ricotta mousse, hazelnut waffle,  
mulled wine and red fruits

7

### **“Apparent egg”**

of blancmange, heart of mango and pineapple, almond crunch

9

### **Rocher**

of choux dough, filled with hazelnut moussoline cream,  
gianduja pralinato cover and cocoa tart

10

### **Variation of sorbet**

tris to taste: lemon, apricot and cardamom, hugo


7


### **Selection of local and sicilian cheeses**

accompanied by our chutney and honey

12

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## **The Caper in flower**

Testing itinerary of 6 courses  
that fully expresses our identity

**Cold veal in tuna sauce 2.0**  
**Carpaccio of Alpine char**

**Busiate  
Tortelli**

**Lamb leg  
or  
Wellingtonno**

**“Apparent egg”**


60  
per person

**Pairing with 4 glasses of wine**

+ 25  
per person

The tasting itinerary is intended for all the table guests

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 vegan dish

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