

☺ Starters

Egg cloud

egg soufflé, purple potatoes in double consistency,
smoked buttermilk and marjoram

14

Mackerel in salmoriglio sauce

grilled, beef marrow, melting pumpkin and radicchio late

16

The undergrowth

flan of boletus and chanterelles, land of black olives and hazelnuts from Piedmont,
24 months Grana Padano fondue, sponge cake with herbes

14

Veal with tuna sauce 3.0

veal fillet l.t.c., tuna foam, Pantelleria capers powder
with muscat wine and caper leaves

15

Capperi's caponata [☺]

with eggplants (at sicilian way) on savory tartlet
and chocolate from Modica PGI

12

☺ To share

Focaccia

steamed with raw Veneto ham PDO Montagnana,
burrata and pistachio

15

Raw seafood [☺]

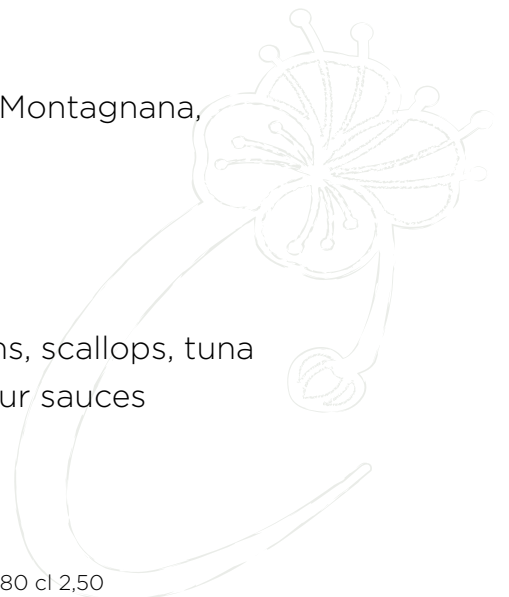
red shrimp from Mazara del Vallo, prawns, scallops, tuna
and fish of the day served with our sauces

35

Cover charge 3,00 - Water 44 cl 1,50 - Water 80 cl 2,50

[☺] vegan dish

[☺] dish with frozen fish product subject to remediation activities according to the law CE 852/04 plan HACCP





☺ **First courses**

Busiate

with clams, Mantuan sausage and beetroot caviar with citrus

16

Spaghettoni

with white butter, pouring oyster, leek charcoal
and candied lemon

19

Risotto [Ⓜ]

creamed with mountain herbs, raw red shrimp from Mazara del Vallo
and porcini mushrooms

19

Gnocchi [🌿]

of chestnut, spicy pumpkin, chopped of roasted mushrooms,
essence of balsamic vinegar from Modena

16

Fagottini

of fresh pasta filled with Ragusano cheese Dop, mortadella terrine and quail eggs,
pesto of pistachio and black truffle

19

Second courses

Sliced meat of Sorana (young cow)

Limousine breed of the butcher Damini, served with seasonal vegetables, potatoes triple cooking and homemade sauce

21

Shades of red

deer fillet, red turnip with salt, pomegranate gel and late radicchio in sweet and sour

28

Quail

boneless stuffed with chestnuts, sausage and truffle, lightly hay-smoked, served with autumn preserves

26

WellingTuna

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

21

Cannolo of swordfish

to beccafico in crust of pistachio, orange and braised escarole

26

Fish of the day

steamed, served with seasonal vegetables, potatoes triple cooking and citrus mayonnaise


(variable price)


Cecina

chickpea pie, pumpkin chutney and apple, sesame sauce and beets

18

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Desserts

TiramiSud

ground chocolate from Modica PGI slightly salted, Nespresso coffee
and mascarpone cream and marsala

8

The Brontese

Bronte pistachio cake with melting heart
and vanilla ice cream

8

Millefeuille of Capperi

buffalo ricotta mousse, hazelnut wafer,
mulled wine and berries

8

Frangipane

with sweet chestnuts, creamy persimmon
and yogurt ice cream

10

Trust me

... for and ending sweet surprise

10

Sorbets variation

three tastes: lemon, persimmon and chestnut grains, strawberry grapes

8

Selection of local and sicilian cheeses

accompanied by our chutney and honey

14

The Caper in flower

Testing itinerary of 6 courses
that fully expresses our identity

The undergrowth
Mackerel in salmoriglio sauce

Busiate
Fagottini

Shades of red
or
Cannolo of swordfish

Trust me


70
per person


Pairing with 4 glasses of wine

+ 25
per person

The tasting itinerary is intended for all the table guests

Cover charge 3,00 - Water 44 cl 1,50 - Water 80 cl 2,50

 vegan dish

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