

Starters

Egg cloud

egg soufflé, millefeuille of leaves and celeriac

15

Squid veil

filled with creamy potatoes with truffle and black garlic bagna cauda

16

Artichoke cappuccino

Ragusano PDO and liquorice mousse

14

Veal with tuna sauce 3.0

veal fillet I.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



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, Mantua sausage and red turnip caviar and limes

16

Cartellata

fresh pasta filled with octopus ragoût, béchamel sauce of its water,
red wine reduction and wild fennel

19

Risotto-sopra

grilled cicadas, salted lemon, turnip greens and toasted pine nuts

20

Spaghettoni

in extraction of red turnip in garlic, oil and chili of Cayenna

16

Plin

of pumpkin stuffed with beef, essence of Grana Padano 24 months,
sage 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

Rib of beef Angus

cooked 36 hours, potato with smoked paprika and chimichurri sauce with capers

28

The game of the goose

goose breast confit, savoy cabbage roll stuffed with its thigh, pomegranate reduction and creamy celeriac sauce

26

Ingot of tuna

lacquered with mustard in hazelnut crust, Jerusalem artichoke, artichoke and burnt lemon

24

This is not a fish and chips

crispy sole, purple and sweet potatoes in double consistency, emulsion to mugnaia sauce

26

Fish of the day

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


(variable price)


Purple riding hood

in three consistencies, crème fraîche of slightly smoked cashew nuts and mizuna leaves

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

10

Millefeuille of Capperi

buffalo ricotta mousse, hazelnut wafer,
mulled wine and berries

8

Orange loaf

soft orange cake served with English cream and almond namelaka

10

A walk in the mountains

with strudel, insert to the Vov, sablé with raisin

12

Sorbets variation

three tastes: lemon, pomegranate, clementine and ginger

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

Veal with tuna sauce 3.0
Squid veil

Risotto-sopra
Plin

Rib of beef Angus
or
This is not a fish and chips

TiramiSud


80
per person

Pairing with 5 glasses of wine

+ 30
per person

The tasting itinerary is intended for all table guests
and the price includes cover, water and coffee

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 **vegan dish**

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