

Starters

Egg cloud

egg soufflé, potato mousse, Grana Padano wafer 24 months
and summer black truffle

15

I'll take you to Sicily [®]

Mazara del Vallo red prawn cannoli filled with baked
ricotta, soft chickpea panella and toasted black bread

18

Buffalo and Bufala

tartare of buffalo smoked with olive wood, stracciatellabuffalo, yellow date and basil

18

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**

Spaghettoni

cream of zucchini flowers, clams,
tuna bottarga and pecorino

20

Farfalle

fresh pasta with beurre blanc, marinated salmon trout,
dill and vodka *Cabiria Distillery Schiavo*

19

Fettuccine

of potatoes, smoked potato cream,
tomato powder and chives

18

Spiralotti

Monograno Felicetti cold-whipped with pistachio pesto
and green pepper, 'carne salada' meat and field herbs

19

Our risotto 'all'acqua pazza'

with carpaccio of snapper

(minimum 2 persons)

20

Second courses

Rabbit in porchetta

boneless, friggittello pepper, cacciatore sauce and mushrooms

26

Lamb

in crepinette, string beans, candied lemon and bernese beer sauce

28

Tuna puttanesca

lightly seared tuna fillet, puttanesca sauce,
cherry tomato confit and caper chips

26

Milanese of Trout

truffle, Russian salad in green and basil mayonnaise

28

Summer in color

round zucchini filled with its cream, ratatouille of green and yellow zucchini
in tomato gazpacho

20

Traditional second courses

Sliced meat of Sorana (young cow)

Limousine breed of the *Damini Butcher*

22

Fish of the day

(variable price)

Side dishes


Seasonal vegetables


6

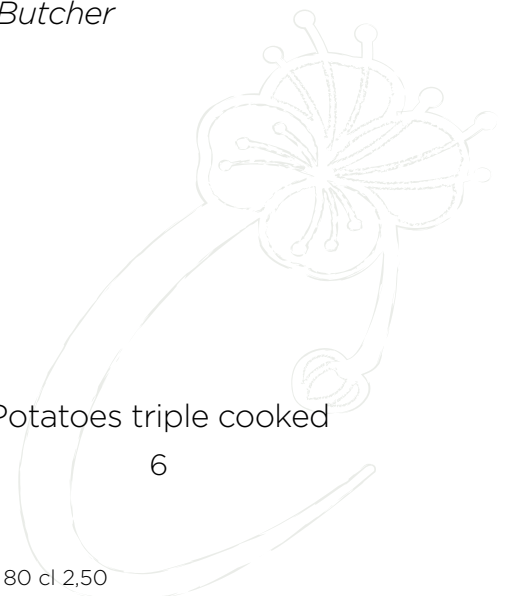
Potatoes triple cooked

6

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





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, Frappato Sicilian wine reduction and berries

8

Among the strawberries

yogurt and champagne mousse, strawberry compote, lemon and vanilla, pistachio sablé

12

Trust me

... for and ending sweet surprise

12

Variation of sorbets


of our production to tastes: lemon, watermelon and tonka bean, peach and lambrusco


8

Selection of local and sicilian cheeses

accompanied by our chutney and honey

14

Cake service 2,00 per person
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

The Caper in flower

Testing itinerary of 6 courses
that fully expresses our identity

Veal with tuna sauce 3.0 I'll take you to Sicily

**Farfalle
Spiralotti**

**Rabbit in porchetta
or
Tuna puttanesca**

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

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

Allergens

We inform our kind customers that the products, meals and drinks prepared and distributed in this service, can contain ingredients or adjuvants considered allergens.

List of "Substances or products that cause allergies and intolerances" Reg.CE 1169/2011:

1. Cereals containing gluten and derivatives (1.grain, 2.rye, 3.barley, 4.oats, 5.wheat 6.khorasan)
2. Shellfishes and shellfishes based products and their derivatives
3. Eggs and eggs based products
4. Fish and fish based products
5. Peanuts and peanuts based products
6. Soy and soy based products
7. Milk and milk based products (lactose included)
8. Dried fruit (1.almonds, 2.hazelnuts, 3.walnuts, 4.pistachio, 5.cashew nuts, 6.pecan, 7.brazil nut, 8.macadamia nuts)
9. Celery and celery based products
10. Mustard and mustard based products
11. Sesame seeds and sesame seeds based products
12. Sulphur dioxide and sulphites are present at greater than 10mg/kg
13. Lupini beans and lupini beans based products
14. Molluscs and molluscs based products

Egg cloud 3, 7, 10

I'll take you to Sicily 1.1, 2, 3, 7, 9

Buffalo and Bufala 1.1, 3, 7

Veal with tuna sauce 3.0 3, 4, 7, 9

Capperi's caponata 1.1, 9

Focaccia 1.1, 7, 8.4

Raw seafood 2, 3, 4, 6, 10, 14

Spaghettoni 1.1, 4, 7, 9, 14

Farfalle 1.1, 3, 4, 7, 9

Fettuccine 9

Spiralotti 1.1, 8.4, 9

Our risotto all'acqua pazza 4, 7, 9

Rabbit in porchetta 9

Lamb 1.1, 3, 7, 9

Tuna puttanesca 4

Milanese of Trout 1.1, 3, 4, 9, 10

Summer in color /

Sliced meat of Sorana /

Fish of the day 3, 4, 10

Seasonal vegetables /

Potatoes triple cooked /

TiramiSud 1.1, 3, 7, 8.1

The Brontese 1.1, 3, 7, 8.4

Millefeuille of Capperi 1.1, 3, 7, 8.2

Among the strawberries 1.1, 3, 7, 8.4

Trust me 3, 7, 8.1

Sorbets variation /

Selection of cheeses 7

In addition to this list further details about allergens can be provided directly by our service staff.