

starters
Cucce du Jour.

Our "parmigiana" ~~€19~~
*1. 3. 4. 7



Jerusalem Artichoke cream ~~€20~~
smocked cuttlefish, baked cherry tomatoes and sprinkling of dried black olives
*4



Lightly grilled mackerel fillet ~~€22~~
with cucumber gelly, Mediterranean tuna fish, avocado flavored with lime
*4. 12



Foie gras terrine marinated in Porto wine ~~€29~~
king red crab and Smith apple in cooking pot*
*1. 2. 3. 12



*Cuttlefish raviolo with **King red prawns heart* ~~€29~~
Calvisius caviar and smoked salt
*1. 2. 4



** The Mazara red prawn's peculiarity is that once it is fished, it is deep frozen straight on board at -50° C temperature, assuring the consumer of its "authentic guarantee of naturalness"

* Reg. UE 1169/2011 presence of allergens
All prices include VAT and service



first
courses
Corse du Jour.

Carnaroli Gallo extra rice with zucchini tender leaves € 18
roasted quail breast, black sesame and saffron foam

*9. 12



Red carrot dumpling with melted butter € 18
Ragusano cheese cream and sliced Sicilian black truffle

*1. 3. 7. 12



Spaghetti Verrigni € 22
cooked in tomato water, white shrimp, grated oyster and fresh oregano

*1. 2. 4. 9. 12. 14



Lasagnetta with wild herbs € 22
braised Nebrodi suckling pig and Parmigiano cheese foam

*1. 3. 7. 12



**** *Scampi filled Tortello* € 24
sautéed sea scallop, beef consommé and black pepper

*1. 2. 3. 4. 7. 9



**** In the absence of fresh Crabs, the same can be replaced with frozen product

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main
courses
Cuise du jour.

Wild vegetables stuffed Sicilian pork tenderloin €28
celeriac purée and pumpkin millefeuille

*3.7



Breast of duck with honey €29
garlic "Cardoncello" mushrooms and baked pepper "bruschetta"

*1.7.12



Pan-seared Monkfish "Ossobuco" €30
dried tomato and crunchy spinach and its cream

*1.4.12



Searred red mullet with seasonal vegetables brunoise €32
stewed shrimps, lettuce cream and caviar roe

*2.4.12



*** *Pan-fried "Carbonaro" Black cod* €36
roasted onion, sautéed chicory, caper leaves and anchovy sauce

*1.4



*** Coley's deep-freeze conservation assures the tender consistency of its flesh,
its full taste and the high oil content peculiar to this unique species, also called "butterfish"

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All prices include VAT and service

degustation
menu
Corse du Jour.

From the land \ € 95

Our "parmigiana"
*1.3.4.7

*Carnaroli Gallo extra rice with zucchini tender leaves
roasted quail breast, black sesame and saffron foam*
*9.12

*Red Carrot dumpling with melted butter,
Ragusano cheese cream and Sicilian black truffle*
*1.3.7.12

*Wild vegetables stuffed Sicilian pork tenderloin
celeriac purée and pumpkin millefeuille*
*3.7

*Rhubarb cooked at low temperature, saffron sponge cake
yogurt ice-cream and anise meringues*
*1.3.7



From the sea \ € 105

*Jerusalem Artichoke cream
smoked cuttlefish, baked cherry tomatoes*
*4

**** *Scampi filled Tortello*
sautéed sea scallop, beef consommé and black pepper
*1.2.3.4.10.12.14

Spaghetti Verrigni
cooked in tomato water, white shrimp, grated oyster and fresh oregano
*1.2.4.9.12.14

Seared red mullet with seasonal vegetables brunoise
stewed shrimps, lettuce cream and caviar roe
*2.4.12

Almond cooked cream with soft black cherries heart
green apple sorbet and candied lemon
*3.7

