

“Dear Guest”

*The products used and experience of our chefs
ensure the highest quality.*

*However some ingredients can cause
allergies and/or intolerances.*

*It is important for us that You inform our staff
if there is an intolerance or allergie
to certain ingredients to avoid
cross contamination.*

A stylized, cursive signature logo in a gold color, consisting of two intertwined letters that appear to be 'J' and 'F'.

S i c i l i a n s p e c i a l i t i e s
M E N U

*Dentex tartare with crunchy chickpea fritter, wild fennel
and lemon dressing* € 18,00
*1.4

Ⓡ *Norma style homemade Maccheroni pasta* € 15,00
*1.3

*Chunk of amberjack in breadcrumbs, vegetable ratatouille
and salmoriglio Sicilian sauce* € 24,00
*1.3.4.12


*Traditional Cannolo stuffed with ricotta cheese cream
and dark chocolate* € 10,00
*1.3.7.8.12

€ 57,00 p.p. (wine not included)

S T A R T E R S

*Regional salad with oranges, fennel, beetroot
and smoked mackerel* € 14,00

*4

 *Violet aubergine flan with ricotta cheese and mushrooms
cherry tomatoes cream and fried basil* € 15,00

*1.3.7.12

*Dried broad beans cream with julienne of cuttlefish
and rosemary crostini* € 16,00

*1.4.9

*Roasted reef octopus with Ragusano cheese fondue
and tomato powder* € 18,00

*4.7.14

*Homemade marinated salmon with toasted bread
salted butter and capers* € 18,00

*1.4.7

Knife-cut steak tartare with its sauces € 25,00

*3.10

F I R S T C O U R S E S

-   *Durum wheat spaghetti with sautéed seasonal vegetables and celeriac sauce* € 15,00
(gluten free available)
* 1
-
- Homemade egg mezza maniche pasta with bacon, asparagus and baked cherry tomatoes* € 16,00
* 1. 3. 12
-
-  *Potatoes gnocchi with vegetable brunoise, strips of suckling pig and aubergine cream* € 16,00
* 1. 3. 7. 12
-
- Carnaroli rice with peas cream, burrata cheese and lemon thyme* € 18,00
* 7
-
- Ricotta cheese and borage filled ravioloni with sautéed mixed seafood* € 19,00
* 1. 2. 3. 4. 12. 14
-
- Traditional lobster and cherry tomato Minestrone with chopped fettuccine pasta and ginger* € 38,00
* 1. 2. 3. 4. 12

S E C O N D C O U R S E S O F F I S H

*Red sea bream fillet with shellfish stew, toasted bread
and green olive oil* € 25,00
**1. 2. 4. 12. 14*

*Turbot fillet with lemon sauce, crunchy spinach
and celeriac chips* € 27,00
**1. 4. 7. 9*

 *Grilled Mediterranean Mazara king prawns*
with pumpkin aubergine flan and pistachio powder* € 34,00
**2. 4. 8*

*Seabass baked in salt with grilled seasonal vegetables
and rosemary-flavoured potatoes* € 8,50 /hectogram
(for 2 people)
**4. 7*



** Reg. UE 1169/2011 presence of allergens. All prices include 10% VAT and service*

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

S E C O N D C O U R S E S O F M E A T

*Breast of chicken cooked at low temperature with braised fennel
roasted mushrooms and baked cherry tomatoes* € 19,00

* 7



*Suckling pig fillet with breadcrumbs potatoes,
steamed beets and Marsala wine sauce* € 26,00

* 1. 12



*Mustard and pistachio crusted loin of lamb
seasonal vegetable millefeuille and rosemary mashed potato* € 29,00

* 7. 8. 10. 12

*Beef chateaubriand with pont-neuf potatoes
and Bearnaise sauce* € 84,00 / 750g.

(for 2 people)

* 1. 7

F l a m b è C o u r s e s o f o u r
M A I T R E D ' H O T E L

*Homemade egg mezze maniche pasta with onion, mushrooms
courgettes and pumpkin flowers* € 42,00
(for 2 people)
**1.3.12*

Fettuccine pasta with red prawns and curry € 48,00
(for 2 people)
**1.2.4.7.12*

Green pepper beef rosettes and sautéed buttered spinach € 65,00
(for 2 people)
**7.10.12*

*Donna Franca Florio red prawns
Tomato concasse, Worcester sauce and brandy* € 79,00
(for 2 people)
**2.4.8.12.14*

*Caramelized pineapple with red fruits
and vanilla ice-cream* € 32,00
(for 2 people)
**1.3.5.7.8.12*

Bananas flambe € 32,00
(for 2 people)
**1.3.5.7.8.12*

Crêpes Suzette € 38,00
(for 2 people)
**1.3.5.7.8.12*



DONNA
Franca Florio

*European Food Safety Authority undertakes to indicate the presence of allergens
in our food products. Please follow the legend below.*

Regulation UE 1169/2011

1

Cereals and products cereals

2

Crustaceans and derivatives

3

Eggs and egg products

4

Fish and fish products

5

Peanut-based products nuts

6

Soy and derivatives

7

Milk and milk products including lactose

8

Nuts such as almonds, walnuts, pistachios

9

Celery and derivatives

10

Mustard and products derived

11

Sesame seeds and derivatives

12

Sulfur dioxide and sulphites

13

Lupins and derivatives

14

Shell fish and derivatives



CELIAC DISEASE



LOCAL DISHES



VEGETARIAN DISHES



PERFORMANCE DISHES



BALANCE DIET DISHES



REGIONAL DISHES