

## APERITIVES

Sicilian sparkling wine	€14
Italian sparkling wines	€14
Champagne	€18
Alcohol free wine	€10

## WINES BY THE GLASS

### *White wines*

<i>Etna Bianco</i> , Etna DOC 2023- <i>Graci</i>	€12
<i>Nozze D'oro</i> , DOC Sicilia 2018- <i>Tasca D'Almerita</i>	€16
<i>Mozia</i> , DOC Sicilia 2015- <i>Tasca D'Almerita</i>	€18
<i>Schulthauer "Pinot Bianco"</i> , Alto Adige DOC 2021- <i>S. T. Michael Eppan</i>	€14
<i>Weinbrief Riesling</i> , Alto Adige DOC 2014- <i>Falkenstein</i>	€20
<i>Giallo D'Arles</i> , DOCG Campania 2023- <i>Quintodecimo</i>	€18
<i>Rotemberg "Pinot Gris"</i> , Alsace 2008- <i>Zind Humbrecht</i>	€40

### *Rosè wines*

<i>Osà</i> , IGT Terre Siciliane 2022- <i>Paolo Calì</i>	€12
<i>De Aetna</i> , Etna DOC 2020- <i>Terre di Costantino</i>	€12

### *Red wines*

<i>Roccapesta</i> , Morellino di Scansano Docg - <i>Roccapesta</i>	€12
<i>Suber</i> , IGT Terre Siciliane 2008- <i>Daino</i>	€40
<i>Laeno</i> , DOC Sicilia 2017- <i>Tenute Fessina</i>	€18
<i>Graci</i> , Etna DOC 2020 - <i>Graci</i>	€14
<i>Krasi</i> , Etna DOC 2007- <i>Cantine Russo</i>	€25
<i>Rosso del Conte</i> , Contea di Sclafani DOC 2016- <i>Tasca D'Almerita</i>	€28
<i>Vielles Vignes</i> , Volnay/Bourgogne 2020- <i>Domenique Laurent</i>	€40

## **DISHES A' LA CARTE**

<b>2 courses for each</b>	€85
<b>3 courses for each</b>	€110
<b>Business Lunch (excluding holidays and days before holidays)</b>	€70

## **TASTING MENU'**

<b>Equilibrio</b>	€ 100
Wine pairing	€70
<b>Origini</b>	€125
Wine pairing	€100
<b>Magma</b>	€140
Wine pairing	€110
Cover charge	€ 5

# MAGMA

*"The best ideas come not from reason, but from lucid, visionary madness."*

## **Raw seafood**

In 5 variant

1, 2, 3, 4, 6, 8, 11, 12, 14

## **Grilled lobster**

Borage, roots and croissant beurre blanc

1, 2, 4, 7, 8, 9, 12

## **"Bottone" stuffed with almonds**

Mushrooms, red shrimp and capon consommé

1, 2, 3, 8, 9

## **Linguina with cockles**

Sea cicadas, almonds, lemon and bay leaf powder

1, 2, 4, 8, 9, 14

## ***"Scacciata catanisi"***

Cauliflower, primosale cheese foam, olives and hazelnuts

1, 4, 7, 8, 12

## **Lamb "abbuttunatu come un'impanatigghia"**

Orange, marsala and salsify

9, 12

## **Grilled quail**

Dates and figs, shallot and leek, pomegranate molasses

9, 12

## **Pears and chocolate**

Ricotta cheese and pink pepper sauce

1, 3, 7, 8, 10, 12

*We will happily offer you a wine by the glass in combination with the tasting menu.*

*Each tasting menu, given its complexity, is preferably intended for the whole table.*

*The menus cannot be divided.*

## **ORIGINI**

*"Taste is the good sense of genius."*

### **Raw seafood**

In 3 variant

1, 2, 3, 4, 6, 8, 11, 12, 14

### **"Minnuzza di Sant'Agata"**

Squid stuffed with ink, potatoes foam, crispy lentil and candied lemon

2, 4, 7, 8, 9, 12, 14

### **Cod loin aeolian style**

San Bernardo sauce, seafood, algae and bergamot

4, 8, 9, 12, 14

### **Risotto creamed Etna hazelnuts**

Jerusalem artichoke, thorn pear and Malvasia

7, 9, 12

### **Sea bass "Braciola"**

Savory fruit salad, pistachio sauce and white tea

1, 4, 8, 12

### **Amberjack Norma**

Eggplant, almond ricotta and datterino tomato coulis

1, 4, 7, 8, 12

### **Bufala cheese yogurt, raspberries and litchi**

1, 3, 7

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## **EQUILIBRIO**

*"There is no love more sincere than the love of food."*

### **Turbot fish cooked in hemp milk**

chickpeas croquette, crispy spinach, garlic cream

4, 6, 8

### **"Fagottino" stuffed with "Sinapo"**

Light harissa sauce, tuna sausage

1, 3, 4, 9

### **Macaroni timbale**

Guinea fowl, vastedda of Belice and cinnamon

1, 7, 9, 12

### **Black pork fillet and ribs**

"Trappitara" beans, raspberries

9, 12

### **Black truffle tiramisu'**

Coffee cream, hemp crumble

1, 3, 7

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## END OF THE MEAL

**Cassata with chocolate from Modica** <sup>1,3,7,8</sup>  
almond mousse, ciaculli Mandarin sorbet €16

**Cannoli with ricotta** <sup>1,7,8,12</sup>  
warm gruel of figs, nougat ice cream €16

**Pears and chocolate** <sup>1,3,7,8,10,12</sup>  
Ricotta cheese, pink pepper sauce €16

**Bufala cheese yogurt, raspberries and litchi** <sup>1,3,7</sup> €16

**Black truffle tiramisù** <sup>1,3,7</sup>  
Coffee cream, hemp crumble €16

## Cheese

4 Tastings € 15

6 Tasting € 22