



VISIT US  
AT ANY HOUR OF THE DAY



## TO SHARE

Bread, buffalo ricotta and Cantabrian Sea anchovies 18

Selection of Sicilian cold meats and cheeses (min. 2 people) 54

Selection of small rice arancini 22

“Fine de Claire” oysters each 7 / six 38

Panelle & crochè 15

## SNACKS

🍷 Buffalo mozzarella, tomatoes and basil 24

Scampi salad with spinach and green apple 30

Caesar salad with grilled chicken 26

🍷 Niçoise salad with fresh tuna and cherry tomatoes 28

Steamed lobster salad with celery, fresh ginger and teriyaki sauce 35

## APPETIZING

Savoury sandwich 28

*steamed suckling pig, tomatoes and Sicilian sheep's milk cheese*

Italian sandwich 25

*Parma ham, lettuce, tomatoes and buffalo mozzarella*

**P** The Sicilian 32

*Modicana beef, lettuce, Giarratana onion, Belice Vastedda cheese, tomatoes and Nebrodi black pig guanciale*

Club sandwich 30

*pancetta, eggs, chicken, lettuce, mayonnaise and tomatoes*

## TASTY

✓ Soup of organic vegetables from our garden  
with extra-virgin olive oil 24

✂ ✓ Chickpea flour crepes, wild vegetables,  
baked onion and Tuma Persa cheese 22

✂ ✓ Sicilian gazpacho with capers and almonds 24

Linguine with clams 30

✓ Durum wheat spaghetti with Kamarino tomato sauce 27

Fried shrimps, squids and vegetables  
with vegetarian mayonnaise 32

## DESSERTS

Carrot pie coated with hazelnut chocolate crumble 14

Modica passion 16

Tirami-SUD 15

The cannolo secret 16

Ice-creams, sorbets and traditional granitas with brioches 12  
*lemon, almond, coffee, peach, strawberry with whipped cream*





*For flavourful moments in a contemporary  
and refined atmosphere.*

*Prices in Euro / Service and VAT included*

#### **FOOD & BEVERAGE ALLERGY INFORMATION**

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. Please see the relevant documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.

The designated allergens and products thereof are: (1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin, (14) Molluscs.

The fish to be eaten raw went through blast chilling in compliance with Regulation (EC) No 853/2004, Attachment III, Section VIII, Chapter 3, Letter D, Item 3.

✓ vegetarian dish ✂ gluten-free products **P** Slow Food® presidium

*The letter P indicates a dish prepared with at least one Slow Food® Presidium ingredient. These are products that belong to the great biodiversity food resources which the association, founded in Italy in the mid 1980s and present today in 160 countries worldwide, saved from extinction with the help of small farmers and local communities.*



**GRAND HOTEL  
TIMEO**

A BELMOND HOTEL  
TAORMINA

