



RISTORANTE
TIMEO



Chef Roberto Toro's Mediterranean menu tells the story
of a childhood immersed in the traditions of Sicilian cuisine:
ripe tomatoes combined with aromatic,
home-grown oranges, fresh bread and local fish.

Flavors, aromas, textures and tastes:
absolutely tempting and intimately Sicilian.



GRANDI CLASSICI DELLA CUCINA SICILIANA

CAPUNATA DI MULINCIANI 24

*Chopped fried aubergine seasoned with olive oil,
tomato sauce, celery, olives and capers, in a bitter-sweet sauce*

MULINCIANI A SFURMATU 24

Aubergine, Pecorino, Parmigiano and basil timbale

P SPAGHETTI DI TUMMINIA CON ACCIUGHE "DA MAGGHIA" 26
Tumminia wheat spaghetti with anchovies "da magghia"

PASTA CU MACCU DI FAVI 24

Pasta with broad beans puree

NORMA CATANISI 28

*Traditional "Pasta alla Norma" with fried aubergines,
ricotta salata and tomato sauce*

CALAMARI O SICCI A TUTTU D'INTRA 35

Pan-seared squids or cuttlefish

INVOLTINI ARRUSTUTI 34

Roasted meat rolls



Giuseppe Privitera ranges from the island's tradition of hospitality to the deep knowledge of life experiences he carries with him, using narration as the means of interaction with his guests.

Roberto Toro chooses the ingredients that bring his dishes to life, like an artist transforming materials into a work of art.



GIARDINI DI LUCE

"A JOURNEY OF ART AND ITALIAN TASTE"

Scallops with miso cauliflower cream,
caviar and curly endive 32

Ferrari Maximum Brut

Tortelli stuffed with porcini mushrooms,
Mazara red prawn and white truffle 38

Ferrari Perlè

 **P** Tuna belly, roasted chestnuts and
marinated Aci Trunzu cabbage 36

Ferrari Riserva Lunelli

P Spiced Cola apple, buffalo ricotta cheese
and pomegranate juice 16

Ferrari Perlè Rosé

*Tasting menu
with Ferrari wine pairing 140*

D'APERTURA

Raw or lightly marinated fish and crustaceans with herb sauce 42

P Seared scampi with Menfi artichoke, burrata cheese and herb bread 34

V Zucchini flower stuffed with goat's cheese on green tomato sauce 23

P Veal cheek with truffled potato and marinated "Aci Trunzu" cabbage 34

DALL'ORTO

V Chickpea soup with chicory, saffron and Tumminia wheat toasted bread 24

V Raw and cooked vegetables with basil pearls 24

DAL MULINO

P V Tubettini with wild herbs pesto and "Provola delle Madonie" 25

Linguine with Acitrezza lobster, Pachino cherry tomatoes and dill 45

P Tortelli filled with "brocculu affucatu", ricotta, anchovies "da magghia" and wild fennel 26

Risotto Carnaroli Riserva Ecori, porcini mushrooms, red prawn and thyme 28





DAL MARE

Fish of the day grilled, steamed or stewed 40

Crustaceans according to market 13 (*price per 100 grams*)

Red mullet “a beccaficu” with fennel and spiced orange sauce 34

Mediterranean-style fish soup 40

Snapper fillet “all’eoliana” 35



DAL PASCOLO

Veal with pepper, smoked aubergine and braised radicchio 36

Black pork shoulder with herbs, red wine shallot and potato millefeuille 30

Lamb loin in mustard sauce with hoary mustard and cardamom carrots 38

Grilled beef tagliata,

Nero d’Avola sauce and sautéed vegetables 68 (*for 2 people*)

Prices in Euro - Service and VAT included - Cover charge 8 Euro

INFORMATION ON FOOD ALLERGIES

Some dishes and beverages may contain one or more of the 14 allergens indicated by EU Regulation No. 1169/2011. On request the specific documentation will be provided by our staff. We cannot guarantee the total absence of traces of such allergens in all our dishes and beverages.

Allergens and products thereof: (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) Lupins, (14) Molluscs.

Fish intended to be consumed raw or partially raw has undergone a prior freezing treatment in accordance with the requirements of Regulation EC 853/2004, Annex III, Section VIII, Chapter 3, Letter D, Point 3.

vegetarian dish gluten-free products **P** Presidio Slow Food®

Dishes marked with the letter P indicate dishes prepared with at least one ingredient Presidio Slow Food®. These products belong to the great heritage of food biodiversity that the association (founded in Italy in the mid-1980s and now present in 160 countries around the world) has saved from extinction with the help of small-scale producers and local communities.



**GRAND HOTEL
TIMEO**

A BELMOND HOTEL
TAORMINA