

Made in Sicily

Gastronomic culture inscribed in the Mediterranean tradition  
and marked by its many dominations

PISCI STOCCU SALAD 28  
stockfish, Salina capers , celery, olives, potatoes  
(GF) (4,9,12)

PURPU ARRUSTUTU 34  
octopus, peppers, spring onion, mint oil  
(4,6,9,12)

PASTA CA CUCUZZA LONGA 30  
tubetti, zucchini, tenerumi, pecorino cheese  
(1,7,9)

CAPUNATA DI MILINCIANI 24  
aubergine, celery, olives  
(VG) (9,12)

VEAL ROLLS MISSINISI STYLE 38  
veal, breadcrumbs, parsley, pecorino cheese  
(1,7,9)

Food is not just a necessity, but an experience that enriches us

WARM GROUPER CARPACCIO 32  
quinoa, tomato, ginger and clam sauce  
(1,4,9,14)

PACCHERI WITH SCAMPI FROM ACITREZZA 42  
squash blossoms, cherry tomatoes from Pachino and basil  
(1,4,9,14)

TURBOT "DIAVOLA" STYLE 34  
Jerusalem artichoke, marinated chicory  
(4,6,7,9,12)

Opening

FISH AND CRUSTACEANS 52  
raw and lightly marinated fish and crustaceans with herb sauce  
(GF) (2,4,6,9,12,14)

SEARED SCALLOP 34  
chickpea hummus, spring onion, green apple and tuna bottarga  
(4,6,9,11,12,14)

POACHED EGG 30  
mint-flavoured zucchini, parmesan foam and aromatic bread crumbs with herbs  
and anchovies  
(1,3,4,7,12)

SICILIAN BEEF TARTARE 32  
asparagus, marinated beetroot and green pepper sauce  
(3,6,7,9,10,12)

From the garden

CHICKLING PEA SOUP 25  
with wild fennel, chicory and sweet garlic cream  
(VG) (7,9)

EGGPLANT CASSEROLE 24  
(GF,V) (7)

From the mill

FRESH PASTA MACARONI "ALLA NORMA" 28  
(V) (1,7,8)

LINGUINE WITH LOBSTER 50  
cherry tomatoes and smoked dill  
(1,2,8,9)

TORTELLI “CACIO CHEESE AND PEPPER” 36  
with Mazara red prawn and seaweed broth  
(1,2,3,6,7)

RISOTTO “RISERVA ECORÌ” 35  
with seafood and tomato and oregano salad sauce  
(GF) (2,7,9,14)

*From the sea*

CATCH OF THE DAY FROM ACITREZZA 52  
served grilled, steamed or stewed  
(GF) (4)

CRUSTACEANS ACCORDING TO MARKET 100g/ 18  
(GF) (2)

FILLET OF SEA BASS 36  
tomato, olive extract, Salina caper powder  
(GF) (2,4,9)

FAVIGNANA TUNA IN A QUINOA CRUST 36  
with zucchini and spicy orange sauce  
(4,7,9,12)

SEARED SNAPPER 40  
with balsamic vinegar green beans and oregano  
(1,4,9,12)

*From the field*

PEPPERS VEAL 38  
smoked Sicilian “violet” aubergine and chicory  
(1,8,9)

ROAST PORK SHOULDER 34  
parsley root and garlic chicory  
(6,7,9,12)

MADONIE LAMB SHANK 38  
with herbs with curly endive and Marsala sauce  
(GF) (9,12)

SICILIAN BEEF FOR TWO PEOPLE 92  
with Nero d’Avola sauce, vegetables  
(GF) (12)

Micro filtered water, still or sparkling – 6 Euro per person  
(V) vegetarian – (VG) vegan – (GF) gluten-free  
Prices in euros, service included – VAT included – 9 Euro cover charge per person

Our commitment to sustainability is also reflected in the choice of local products, including fish, meat, dairy, fruits, and vegetables, many of which come from local suppliers. Our coffee and tea are green certified and come from fair trade partnerships.

Information on Food Allergies: Some dishes and beverages may contain one or more of the 14 allergens listed in Annex II of Regulation (EU) No. 1169/2011 and subsequent amendments. The allergens and their derivatives are: **(1) Cereals containing gluten**, except: a) wheat-based glucose syrups, including dextrose (\*); b) maltodextrins based on wheat (\*); c) barley-based glucose syrups; d) cereals used in the production of alcoholic distillates, including agricultural ethyl alcohol. **(2) Crustaceans**, **(3) Eggs**, **(4) Fish**, except: a) fish gelatin used as a support for vitamin or carotenoid preparations; b) fish gelatin or isinglass used as a clarifying agent in beer and wine. **(5) Peanuts**, **(6) Soy**, except: a) refined soybean oil and fat (); b) mixed natural tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopheryl acetate, natural D-alpha tocopheryl succinate derived from soy; c) vegetable oils derived from phytosterols and phytosterol esters based on soy; d) vegetable stanol esters produced from soybean oil sterols. **(7) Milk**, except: a) whey used in the production of alcoholic distillates, including agricultural ethyl alcohol; b) lactitol. **(8) Nuts**, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecans [Carya illinoensis (Wangenh.) K. Koch], Brazil nuts (Bertholletia excelsa), pistachios (Pistacia vera), macadamia nuts or Queensland nuts (Macadamia ternifolia), and their products, except for nuts used in the production of alcoholic distillates, including agricultural ethyl alcohol. **(9) Celery**, **(10) Mustard**, **(11) Sesame seeds**, **(12) Sulphur dioxide and sulphites**, **(13) Lupin**, **(14) Mollusks**. (\*) And their derived products, to the extent that the processing they have undergone is not likely to increase the allergenicity level assessed by the Authority for the base product from which they are derived.

Please consult the appropriate 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.

Fish intended to be eaten raw or almost raw have been treated beforehand, in compliance with the provisions of EC Regulation N. 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3.

To guarantee quality and safety for public health, and in compliance with the procedures described in the HACCP Plan pursuant to EC Regulation N. 852/04, (a) dishes or ingredients marked with © are frozen, frozen at source by the manufacturer, (b) ingredients may have been chilled to a negative temperature on site. Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.

Slow Food®: Cipolla Giarratana, mandorle di Noto, olio di oliva minuta, Carciofo di Menfi  
These products are part of the vast biodiversity food resource which the association (set up in Italy in the mid-80s and currently present in 160 countries worldwide) has saved from extinction with the aid of small-scale producers and local communities.