

RISTORANTE
TIMEO

SELECTION OF DESSERTS WITH PAIRINGS

| | | |
|---|----|-----|
| SICILIAN CANNOLO (V) (1,3,7,8,12) | | 16 |
| BEN RYÈ PASSITO DI PANTELLERIA 2019 <i>Donnafugata Marsala</i> 75 cl | 16 | 115 |
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| TIRAMI-SOUTH (GF) (3,7,8,12) | | 16 |
| VECCHIO SAMPERI 2008 <i>Marco De Bartoli</i> | 22 | 120 |
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| 52% DARK CHOCOLATE SPHERE WITH PASSION FRUIT AND LIQUORICE HEART (GF) (3,5,6,7,8) | | 16 |
| MARSALA TARGA 2019 <i>Florio Marsala</i> | 18 | 90 |

CREAMY STRAWBERRY, LEMON GRASS, BISCUIT AND NETTLE ICE CREAM FROM ETNA
(1,3,5,6,7,8) 16

MALVASIA DELLE LIPARI 19 80
CAPOFARO 2020
Tasca d'Almerita Salina, Sicilia

RICOTTA NAMELAKA WITH CHERRY HEARTH AND BREAD ICE CREAM IN ALMOND WATER
(GF) (3,5,6,7,8) 16

MOSCATO DON NUZZO 2020 15 55
Cantine Gulino Siracusa, Sicilia

(V) vegetarian - (VG) vegan - (GF) gluten-free
Prices in euros, service included - VAT included - 9 Euro cover charge per person

SEASONAL FRUIT PLATTER
(GF, VG)

ICE CREAMS AND SORBETS FROM OUR PASTRY SHOP 13
(GF, V) (7, 8)

SELECTION OF THREE OR SIX FINE ITALIAN CHEESES 3 pcs - 16
6 pcs - 30
(GF, V) (7)

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.