



RISTORANTE  
**TIMEO**

## PIATTI D'ENTRATA



- 'Pani cunzatu' with tomato, oregano, onion and prawn 26
- Warm seafood salad with celery and green apple rounds 33
- Orange-scented bluefin tuna- tartare 25
- P** Grouper carpaccio with pinzimonio of vegetables and Ispica sesame sauce 32
- V** Ragusa buffalo burrata with tomato and basil bruschetta 22
- V** Cress and radish salad with mango and slivered almonds 20
- V** **V** Smoked tofu stuffed zucchini flower in rice-tempura 23

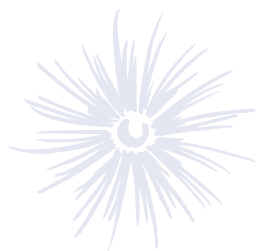
## AN EXPERIENCE TO SHARE... (FOR 4 PEOPLE)

Different suggestions to enjoy together 60

*including 'norma catanisi' (home-made maccheroni al ferretto with cherry tomato sauce, fried aubergine and ricotta infornata- shavings)*

## PIATTI INTERMEDI

- V** Soup of organic vegetables from our garden with extra virgin olive oil 24
- P** Paccheri with Menfi artichokes, calamari and parsley sauce 26
- P** Spaghetti with sea urchin pulp, Noto almonds and Verdello lemon 32
- V** Small aubergine gnocchi with tomato and fresh oregano 26
- Riserva Ecori risotto with grouper, porcini mushrooms and thyme 28



## PIATTI PRINCIPALI

Fish of the day grilled, steamed or stewed 40

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

Fried shellfish and crustaceans with crispy vegetables 35

Dorado steak with wild asparagus, balsamic vinegar and aromatic herbs 30

Veal cheek, horseradish mashed potatoes and garlic spinach 28

Grilled lamb chops with calamint pesto 32

Grilled Sicilian beef tagliata with Nero d'Avola wine sauce and wild vegetables 38

## CHEESE AND DESSERTS

Selection of three or six fine Italian cheeses 20/26

Passione modicana 16

 Carrot cake with gianduja praline coating 14

Tirami-SUD 15

Il segreto del cannolo 16

Home-made ice cream or sorbets 12

Seasonal fruit basket 16

*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