

VILLA SANT'ANDREA

Brizza

PIEDS DANS L'EAU

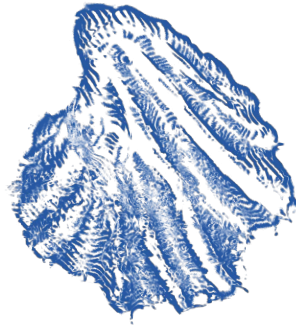
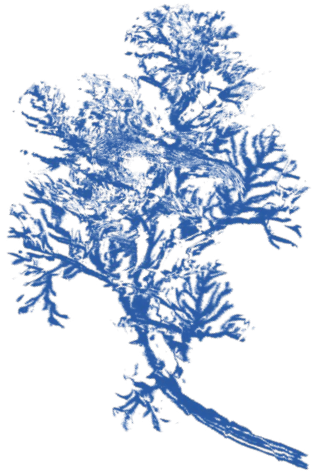
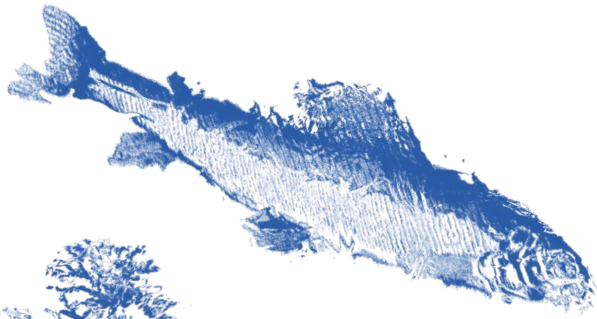
TAORMINA MARE

*To create Brizza's menu, I've tapped
into my deep passion for Sicily's treasures.
From sea urchins to sardines, this menu
brims with intense flavour sensations.*

*I invite you to indulge in the freshest
piscine masterpieces as the sea breeze
caresses your face. This is barefoot
dining at its most exquisite.*

CHEF AGOSTINO D'ANGELO

A 'feet in the water' restaurant, where you can enjoy
the best that the Sicilian sea has to offer, the same sea that
can be listened to while being pampered by its *brizza* (breeze).



TASTING MENU

BOCCONI MARINI

Langoustine

pan-seared lemony langoustine with plankton
powder on coral tuile

Prawn

prawn on crunchy tapioca waffle,
peach gelée and wild fennel

Calamaro

low-temperature cooked calamari with sea
urchin pulp and toasted bread with tuna roe

Alghe

puffed black bread filled with sour cream sea weeds,
Calvisius caviar, garlic sprouts and amaranth

ANTIPASTI

Mosaic of slightly marinated fish and crustaceans with drops of aromatic sauces and fruits
Selection of dry aged fish on briny bread

PASTA

Bicoloured ravioli stuffed with stirred redfish
on clam guazzetto and sweet garlic-parsley sauce

SECONDO

Matured sea bass loin in olive and caper crust on
mashed root vegetables and tomato-onion coulis

PREDESSERT

Spicy and marinated red fruits on crunchy nori seaweed

DESSERT

Come fossero capesante

165 (per person)



À LA CARTE

Premesse Marine

TRA SABBIA

Ganzirri clams with garlic bread croutons

Scampi gratin on half-shell with basil

Arsella clams with black pepper (GF)

Wild oysters (GF)

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A MEZZ'ACQUA

Pan seared *limpets* with Sicilian salmoriglio sauce (GF)

Natural *seaweed* with extra virgin olive oil and lemon (GF)(VG)

Fried local *oily fish* with caper mayonnaise

Oil roasted *musky octopus* (GF)

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SULLE ROCCE

Sea urchins on half-shell with homemade bread

Stewed *sea snails* with green tomato, garlic and parsley (GF)

Wakame and sesame fritters with soy sauce

Seared *abalone* (GF)

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DELLA TRADIZIONE

Salted anchovies with toasted bread, sheep ricotta, black bee honey and preserved artichokes

Seared *tuna belly* with Ispica sesame and sweet and sour Partanna onion (GF)

Sardine meatballs with sultanas, pine nuts and wild fennel stewed with tomatoes from the Erice valleys

Musky octopus poached with tomato paste, cooked in their own water (GF)



Non solo pasta

PESCE CRUDO E PASTA AL DENTE

Red prawns

raw lemony Mazara del Vallo prawns
on Tumminia wheat spaghetti

Caviar

Calvisius Royal caviar on warm Jolanda
(traditional Sicilian pasta) with tomato
water, onion and Salina capers

Sea urchins

sea urchin pulp 'au naturel'
on bronze-drawn linguine
whipped with seawater

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IN PUNTA DI DITA

Gnocchi

cuttlefish ink gnocchi with
sapphire and crustaceans

Ravioli

with ricotta and grilled aubergines,
lobster sauce and Bronte
pistachio nibs

Spaghetti alla chitarra

with snapper roe, Datterino cherry
tomatoes, Nubia red garlic and
parsley-saffron sauce

Dal fuoco alla brace

GRIGLIATA NATURA (GF)

Mixed grilled fish and crustaceans

caught within the last 24 hours, charcoal
grilled with a selection of dressings and
seasonal side dishes

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GRIGLIATA ORIGINI (GF)

Dry aged fish

Our ancestors were already using
natural drying techniques. Today,
drying takes place using new preparation
techniques and refrigerators that control
humidity and temperature, allowing
grilled fish to have a special texture
and a more intense flavour

Dolcezze salmastre

Sassi di mare al limone e caffè con caramello salato
ai soffi di sale trapanese (GF)(V)

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Bread, watermelon
and chocolate (V)

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Almond
couscous (V)



Three courses - dessert included
150 (per person)

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Wine pairing
4 glasses including a sweet wine
100 (per person)



Four courses - dessert included
180 (per person)

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Wine pairing
5 glasses including a sweet wine
150 (per person)





Prices in Euros, service 8 Euros per person – VAT included

(V) Vegetarian (VG) Vegan (GF) Gluten-free

Depending on market arrivals, some dishes may not be available.

Information on food allergens:

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

Our commitment toward sustainability is reflected in our product sourcing. Many of our products (including our fish, meats, produce, dairies) come from local suppliers. Our coffee and tea are green certified and come from fair trade partnerships.

Fish intended to be eaten raw or almost raw have been treated beforehand, in compliance with the provisions of EC Regulation 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3.4

