



*Lulled by the sound of the sea, let yourself be
guided by our Executive Chef Agostino D'Angelo,
LVMH Virtuoso of Métiers d'Excellence, through
a multisensory experience presenting raw
materials in new forms and visions.*

Tasting menu

MARE

Benvenuto

Scallop with seaweed powder, caviar, hazelnut flakes and sea water

Grilled oyster, parsley shallot foam, drops of
25-year aged balsamic vinegar

Crispy bread basket with squid julienne, sea urchin and tuna roe

Mosaico

Lightly marinated seafood with citrus and fruit in zests,
gel and dried

Sarda

Warm beccafico-style sardine on focaccia crouton with citrus-scented
raisins and pine nuts and salted spring onion-orange sorbet

Raviolo al tè matcha

Matcha tea raviolo with stewed tuna belly and
mint-scented cherry tomato water

Pre-palato

Lemon-parsley sorbet

Scampo

Crustacean emulsion, lobster coral powder,
sweet-and-sour onion and tuber medallion

Pre-dessert

Spiced and marinated red fruits with crunchy nori seaweed

Dessert

Citrus osmosis, grapefruit crèmeux,
meringue and celery sorbet

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170 (PER PERSON)

Menu degustazione

TERRA

Benvenuto

Rice, Etna saffron, beef stew and black pig lard

Foie gras and raspberry nugget

Phyllo dough with beetroot, balsamic vinegar
and Girgentana goat cheese

Fassona

Beef tartare on potato millefeuille,
truffle perlage, parmesan cheese foam and
Marsala-marinated free-range egg yolk

Cestino

Basket with Jerusalem artichoke cream and
coins of grilled root vegetables and herb sprouts

Raviolo

Stuffed with roast potatoes and fennel seed sausage
on bell pepper sauce

Pollo

Ash-sprinkled chicken breast and vegetables glazed
with Sicilian black bee honey

Pre-dessert

Yogurt mousse with fermented carrot sorbet

Dessert

Watermelon, bread and chocolate

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160 (PER PERSON)

Menu degustazione

A MANO LIBERA

The best of Brizza in six courses including dessert

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180 (PER PERSON)

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TO ENRICH YOUR EXPERIENCE

Selection of dry-aged fish 30

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

Service by Luigi Vassallo

Vino

Our Wine Manager, Giuseppe Androne, LVMH Virtuoso of Métiers d'Excellence and his team are delighted to guide you on these three wine journeys. From the depths of the Cyclops Reserve to the celestial peaks of the Himalayas, you will have the opportunity to taste the best of Sicilian, Italian and world wine excellence.

“Have a good journey”

Salute!

Sicily:

4 glasses including a sweet wine

100 (PER PERSON)

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Italy:

5 glasses including a sweet wine

150 (PER PERSON)

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World:

6 glasses including a sweet wine

200 (PER PERSON)

V) vegetarian - (VG) vegan - (GF) gluten-free
Prices in euros, service included - VAT included - 10 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) wheat-based maltodextrins (*); 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.