



*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

Mosaico

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

Sarda

Warm beccafico-style sardine with raisins,
pine nuts and salted spring onion-orange sorbet

Tortello

Stuffed with slipper lobster in olive oil,
mollusks and fish roe sauce

Scampo

Crustacean emulsion, coral,
sweet-and-sour onion, tartare and tuber

Pre-dessert

Crunchy cylinder pistachio with red fruit cream
and lemon sorbet

Dessert

Yuzu mousse, black sesame ice cream,
coffee crumble, cocoa and blue water

—

180 (PER PERSON)

Tasting menu

TERRA

Filetto

Beef tartare, black truffle, nasturtium, grilled wafer,
marinated egg yolk and wholegrain sauce

Foie gras

Peaches, puff pastry, malvasia reduction

Ravioli

Turmeric, pecorino cheese, zucchini sprouts,
plum cherry tomato

Maialino Nero

Fennel seeds, bitter wild leaves, tomato,
olives, shallots, potato ash

Pre-dessert

Parmigiano ice cream with bread emulsion

Dessert

Beetroot cake, goat yogurt foam,
butter ice cream and red wine

—

170 (PER PERSON)

Tasting menu

RADICI

Carote

Spring onion, nori seaweed, hazelnuts,
cream and salicornia juice

Cestino

Jerusalem artichoke cream and medallion
of grilled tubers and sprouts aromatic herbs

Risotto

8 years aged Acquerello rice, beetroot, goat cheese and lemon

Tartufo nero

Purple egg, asparagus, nuts and dehydrated fruit crumbs

Pre-dessert

Raisin and Marsala ice cream with honey tuile and orange

Dessert

Three-chocolate mousse with Sichuan pepper
ice cream and fermented wild strawberry gel

—

160 (PER PERSON)

Tasting menu

TO ENRICH YOUR EXPERIENCE

Selection of dry-aged fish 30

A taste experience rooted in ancient natural drying techniques, revisited today with innovative methods. Thanks to state of-the-art preparation processes and precise control of temperature and humidity, our fish acquires a unique texture and an extraordinarily intense flavor.

Service by Luigi Vassallo

Wine

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

3 glasses

100 (PER PERSON)

•

Italy

4 glasses

150 (PER PERSON)

•

World

5 glasses

200 (PER PERSON)

V) vegetarian - (VG) vegan - (GF) gluten-free - (LF) lactose-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.

100% recycled paper