



RISTORANTE
OLIVIERO

*Sicilian and in love with his homeland, **Chef Agostino D'Angelo** bases his cooking philosophy on the authenticity of the island's ingredients and on the simplicity and freshness of its products, from seafood to local oily fish.*

The influences of other cultures, especially Arabic, are plentiful, reflecting the variety and richness of the Sicilian culinary and viticultural tradition.

TASTING MENU

Capesante scottate

P seared scallops with lemon on quince cream and "Girgentana" goat cheese crumble

Non è lardo al rosmarino

APV vegan lard on grilled "Lentini" bread and "Trapani" sea salt

Ravioli al topinambur

P Jerusalem artichoke ravioli on anchovies and "Salina" capers sauce, "Nubia" red garlic-toasted bread and parsley drops

Triglia farcita

P red mullet stuffed with raisins and pine-nut, pumpkin puree, grape most, olive and capers powder

Porcino

X cep mushroom mousse and white chocolate

Filetto di vitello

veal fillet on "noto" almond crust with black truffle and pomegranate sauce

Momento goloso

six tastings of Sicily



PRIMI ISTANTI

- P** ✂ Lightly marinated raw fish of the day with Trapani salt 42
- A** Seared langoustine marinated with “Interdonato” lemon on clams potato puree 38
- P** Crispy prawn tails in an orange and chili Partanna sweet onion warm guazzetto 42
- P** ✓ Porcini mushrooms carpaccio, pecorino cheese, “Nubia” red garlic and bread croutons 28
- ✂ Warm seafood salad with shellfish, crustaceans and lemon seaweeds 30
- P** ✂ Beef fillet tartare with shallot, cappers, eggs, mustard grain and “Minuta” olive oil 36
- P** ✂ Prosciutto from Nero dei Nebrodi piglet with chestnut ricotta and black bee honey 29
- A** ✓ ✂ Sweet and sour vegetable caponata with olives and Pantelleria capers 23
- ✓ ✂ Traditional round purple eggplant parmigiana 23



NON SOLO PASTA

- P** Trapani-style fish couscous with roasted Noto almonds and candied tomatoes 38
- P** Potato gnocchi with pumpkin cream and sicilian “Nebrodi” black pig sausage 28
- Bronze-drawn spaghetti with Ganzirri clams 28
- P** Sicilian Busiate with garlic, olive oil, chilli, “da magghia” anchovies and “atturrata” bread crumbs 28
- V** Tagliolini with parmesan and black truffle 42
- A** **X** Acquerello risotto with Favignana bottarga and zucchini red prawn “elixir” and stracciatella cheese 30
- V** **X** Etna porcini risotto 28
- P** **V** **X** Minestrone of organic vegetables with “Minuta” extra virgin olive oil and basil 22
- P** Sicilian black lentils soup 22



TRA MARE...

P Fish of the day: Jospier grilled, steamed,
in Trapani salt crust or Aeolian-style 44

Grilled octopus with raisin, pine-nut and broccoli sauce 34


P Stewed tuna belly with tomato sauce, mint breadcrumb
and “Nubia” red garlic croutons 40

Citrus swordfish rolls with sautéed potatoes and spinach 35

Fish soup of the day with molluscs and crustaceans 58

P Aeolian style grilled wild sea bass filet
with cherry tomatoes, capers, black olives and basil 39

E TERRA

 230 or 300 grams Jospier grilled rib-eye steak with a selection of dressings
(salmoriglio sauce, balsamic oil, tomato crudaiola, green peppercorn sauce) 38 / 48

Breaded Messina-style veal rolls with pecorino cheese and seasonal vegetables 34

P Grilled sicilian “Nebrodi” black pig cutlet with carob sauce,
artichoke and potato croquettes. “Bronte” pistachio and lemon zest 36

Cornfeed chicken breast with confit lemon,
grilled spring onion and mashed potatoes 30

Prices in Euro - Service and VAT included - Cover charge 5 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 product **P** Presidio Slow Food® **A** Arca del Gusto®

The dishes marked with the letter A are prepared using at least one ingredient listed on the Arca del Gusto® Slow Food: these are products at risk of extinction and their use in our menu helps to bring them out of oblivion, giving them economic value. The letter P indicates the dishes prepared with at least one Presidio Slow Food® ingredient. These products belong to the great heritage of food biodiversity that the association (born in Italy in the mid-1980s and now present in 160 countries around the world) saved from extinction with the help of small-scale producers and local communities.





VILLA SANT'ANDREA
A BELMOND HOTEL
TAORMINA MARE