



*"One cannot think well, love well, sleep well,  
if one has not dined well".  
(Virginia Woolf)*

## **The Vegetarian Soul**

*Our Aperitivo*

*Homemade Bread  
Olive Oil Focaccia  
Sfincionello  
Grissini  
The Olive Oil from Our Farm  
Tomato Siccagno Butter  
Snacks  
&  
Davolarosa Brut Rosè*

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*Pochè Egg, Artichoke from Niscemi and Sicilian Black Truffle  
Allergens (4-5)*

*Gnocchi with Spinach "alla Carrettiera" and Ragusano D.O.P. Sauce  
Allergens (4-5-10)*

*Grilled Potato, Green Asparagus and Vichyssoise Sauce  
Allergens (4-11-14)*

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*Orange Granita with Ginger and Bergamot*

*Meringue Tartelet, 70% Chocolate and Apple  
Allergens (4-2-5-10)*

**€ 65**

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*All dishes are available à la carte:  
Starters and First Courses € 20  
Second courses € 25  
Dessert € 10*



*"There is no love more sincere than the love of food."  
(George Bernard Shaw)*

## **Meat Tasting Menu**

*Our Aperitivo*

*Homemade Bread  
Olive Oil Focaccia  
Sfincionello  
Grissini  
The Olive Oil from Our Farm  
Tomato Siccagno Butter  
Snacks  
&  
Davolarosa Brut Rosè*

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*Guinea Fowl Terrine, Raffadali Pistachio and Green Pepper Sauce  
Allergens (1-4-5)*

*Tortello stuffed with Sicilian Black Piglet, Chard and Black Truffle  
Allergens (4-5-10-12-14)*

*Grilled Beef, Sweet & Sour Potato Sauce and Cardoncello Mushroom  
Allergens (4-9-14)*

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*Orange Granita with Ginger and Bergamot*

*Creamy Gianduja Chocolate, Raspberry and Almond from Noto  
Allergens (4-5-10)*

**€ 70**

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*All dishes are available à la carte:  
Starters and First Courses € 20  
Second courses € 25  
Dessert € 10*



*"The discovery of a new dish confers more happiness on humanity,  
than the discovery of a new star."  
(Anthelme Brillat-Savarin)*

## **Fish Tasting Menu**

*Our Aperitivo*

*Homemade Bread  
Olive Oil Focaccia  
Sfincionello  
Grissini  
The Olive Oil from Our Farm  
Tomato Siccagno Butter  
Snacks  
&  
Davolarosa Brut Rosè*

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*Tataki Tuna, Guacamole, Marinated Fennel and Garlic Mayonnaise  
Allergens (5-6-8-9-14)*

*Linguine Pasta with Mediterranean Red Mullet Ragout,  
Maiorca Bread Sauce, Salicornia  
Allergens (4-6-10-12-14)*

*Catch of the Day alla Mugnaia, Endive and Parsley Sauce  
Allergens (4-6-10)*

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*Orange Granita with Ginger and Bergamot*

*Pear, Ricotta cheese and Hazelnut Pan di Spagna  
Allergens (1-4-5-10)*

**€ 70**

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*All dishes are available à la carte:  
Starters and First Courses € 20  
Second courses € 25  
Dessert € 10*