



*Look outside first
and satisfy your eyes with all God's gifts
that Mother Nature offers us,
then lay your eyes on the table.
In our dishes you'll find the ingredients
of our territory.
They're chosen, worked, garnished and
served with semplicità e modesty,
but with the care of one who loves his job.*



OUR TASTINGS

"GET TO KNOW ME!"

Chef's Tasting
4 Courses
€ 65,00 | Wines excluded

"TRUST ME"

Chef's Tasting
6 Courses
€ 90,00 | Wines excluded

OUR LITTLE CARTE

Come on in, Please...!

Tartare of Sea Bass, Spring Onion, Wild Fennel
on Omelette, Red Fruit Caviar and Almond Air
€ 22,00

Sphere of Beccafico Anchovies, Candied Citrus Fruit
on Pea Foam
€ 20,00

My Km 0 White Parmigiana in a Beer Crust With
Pachino Cherry Potato Emulsion
€ 20,00

Panzanella Revisited with Smoked Tuna, Served on
Almond Mayonnaise and Raspberry Gastrique
€ 18,00

Blessed First Courses!

Almond Soup, with Cuttlefish Ink Arancinetta, Clams and
Cuttlefish filangè
€ 25,00

Risotto "Riso Buono Carnaroli Gran Riserva"
with Bay Leaf Smoke, Swordfish, Orange and Lemon
€ 22,00

Gnocchi of Sicilian Bread "I Carusi"
€ 20,00

"Valdibella" Ancient Grain Tagliatella Bio with Courgette
Emulsion, Mussels and Armagnac Bottarga
€ 24,00

Main Course, In My Opinion

Mediterranean Tuna with Herbs, Served with
White Chocolate Vichyssoise and Vegetable Garden
€ 26,00

Pan-Roasted Croaker, Mousse of Siracusa Potatoes and
Roasted Peppers Marinated in Honey and Mint
€ 24,00

Organic CBT Veal Loin with "Euphorya" Demi-Glacés and
Mashed Potatoes with Rosemary Oil
€ 24,00

Potato Pie with Hearth of Buffalo Mozzarella, Spinach
and Tomato Concassé
€ 20,00

Cuddles (Never Enough!)

Tradition: Saffron Cannolo Waffle, Ricotta and Candied
Fruit with Modican Chocolate Sauce | € 10,00

Trust: Millefeuille with Italian-Style Chanthilly Cream,
Mango and Strawberry Coulis | € 8,00

Joy: Strawberry and Rose in Hibiscus Zephyr,
Spiced Peach Coulis and Lemon Ice Cream | € 12,00

Nostalgia: Almond Bavarian Cream with Heart of
Red Fruits and Citrus Fruit English Sauce | € 10,00

Fresh Fruit Cut | € 10,00

And if you wish...from Grill

Beef Fillet
Beef Fiorentina
Beef Steak
Chicken Steak
Seared Lamb

Our meat comes from "organic farms"