

THE GASTRONOMIC EXCELLENCE BY CHEF DARIO BETTONI






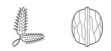
STARTERS

| | | | |
|---|--|--|----------------|
|  | The traditional sicilian caponata with lampuga fried in russello flour |  | 15,00 € |
| | Burnt cream with sheep cream, served with crispy asparagus and homemade goose prosciutto marinated with sicilian citrus and sweat grapes |  | 15,00 € |
| | Freshly cut Chiaramonte beef tartare, served with nubia garlic spinach and almond soup |  | 22,00 € |
| | Raw eolian yellowtail, served with orange jelly and wild herbs |  | 23,00 € |
| | Red-hot octopus with garlic oil and red pepper, served with cous cous taboule and vegetable carpaccio |  | 18,00 € |
|  | Sicilian tapas Salted cannolo with Marzamemi swordfish mousse Fried rice balls (arancini), stuffed with rabbit hearts White eggplant parmigiana, yellow tomatoes and smoked provola cheese |  | 18,00 € |

PASTA DISHES

| | | | |
|---|--|---|------------------|
| | Vialone nano risotto with raw red prawns and wild herbs |  | 18,00 € * |
| | Damigella linguine, with aeolian yellowtail, turnip greens, thyme and lemon |  | 16,00 € |
| | Tuminia flour cappellacci whit beet, malga salted butter and black summer truffle |  | 23,00 € |
| | Purple potato gnocchi with asparagus, semi-dry Pachino tomatoes, Giarratana onion and grilled lamp rib |  | 16,00 € |
|  | Russello flour maltagliati, with white rabbit sauce and crispy vegetables |  | 18,00 € |
|  | Chickpea, lentil and mustard soup from our organic garden bed |  | 10,00 € |

MAIN COURSES

| | | | |
|---|---|---|--|
|  | Chiaramonte meadows lamb cutlet, slowly cooked with Giarratana onions, dried tomatoes and mushrooms |  | 21,00 € |
| | Sicilian prime beef fillet cooked a la plancha, served with condensed bouillon, cardon and aged parmesan cheese |  | 25,00 € |
| | Fried John Dory, served with bagna cauda dip, pizzuta almond crumbles and organic vegetables |  | 27,00 € |
| | Blue lobster with leek strips cooked in sugar, served with cicerchia cream and sea lettuce |  | 36,00 € |
|  | Differently cooked sweet and sour vegetables from our garden bed, served with almond milk soufflé |  | 16,00 € |
| | The catch of the day | | |
| | slowly cooked in oven with our garden bed vegetables | Sea bass Snapper Flounder | 30,00 € * 32,00 € * 35,00 € * |

* price per person, for minimum 2 persons

Cover charge € 3,00
per person

***Allergens list**

| | | | | | | |
|--|--|---|--|---|--|---|
|  Glutine Gluten |  Crostacei Crustacean |  Uova Eggs |  Pesce Fish |  Arachidi Peanuts |  Soia Soya |  Frutta a guscio Walnuts |
|  Sedano Celery |  Senape Mustard |  Sesamo Sesame |  Lupino Lupin |  Molluschi Molluschi |  Solfiti Sulfites |  Latte Milk |

In the absence of finding the fresh product, we advise our guests that some products can be frozen or frozen by blast chiller, second "Decreto 17 luglio 2013 in implementation of the law 8 november 2012, n. 189"

 Il Nostro Orto
Our Garden

 Km ZerO

 Piatto della cucina tradizionale siciliana
Dish of traditional Sicilian cuisine

