



CODAROSSA
RISTORANTE

MENÙ DEGUSTAZIONE

6 courses

Sicilian tapas

Salted cannolo with Marzamemi swordfish mousse
Fried rice balls (arancine) stuffed with rabbit hearts
White eggplant parmigiana, yellow tomatoes and smoked provola cheese

Bread, tomato and sea urchin

Superthin bread with olive oil, white vinegar, lamb broth, datterino tomato and sea urchin

The risotto

Two colors and textures of rice, Mazzara del Vallo raw red shrimps, wild herbs and edible flowers

Long story

Damigella selection linguine with Nubbia's garlic, Biancolilla olive oil and bluefin tuna bottarga

Sea culmination

Blue lobster cooked in sugar with strips of cabbage, served with dried tomato, mayonnaise and sea lettuce foam

Sweet moment

Organic orange sorbet in dark chocolate shell, served with saffron pear mousse