



CODAROSSA
RISTORANTE

Tasting Menu 2022

Entrée

Chickpea hummus millefeuille, black lentils of Enna salad, cucumber strips in basil oil, tomato tartare, ricotta cheese and candied citron;

Starters

BBQ octopus jelly and vegetables served with a creamy potato and olive;

First course

Risotto with cuttlefish slices in black ink sauce, tomato sauce and pea cream;

~ or ~

Homemade pasta with aubergines, tomato sauce, ricotta cheese and basil;

Main course

Tuna tataki in sesame of Ispica crust served with yellow tomato cream and onion jam;

~ or ~

Lamb rib in pistachio crust and mango chutney with a red wine sauce;

Pre-dessert

Lemon gel with Secolo 21 orange liqueur, fruit jam and spicy Bonajuto chocolate dust;

Dessert

Tangerine of Ciaculli sorbet glazed with 73% dark chocolate and Mozia salt, served with red fruit sauce;