

ENVELOPING NOTES  
AND REFINED NUANCES  
OF ENTICING FLAVORS,  
PRESENTED  
IN A SELECTION  
OF ELEGANT DISHES  
DESIGNED TO DELIGHT  
THE SENSES.  
A PRESTIGIOUS MENU  
CRAFTED FOR  
A SATISFYING  
AND SURPRISING  
FOOD AND WINE  
EXPERIENCE.

## SEVEN COURSE TASTING MENU

Marinated bluefin tuna sashimi with plum sauce,  
Wasaby and Katsubushi

Lightly seared Japanese wagyu tataky, extra virgin  
olive oil caviar, spinach powder, carrot puree  
and veal jus with San Vito blueberries

Gnocchi stuffed with burrata stracciatella cheese,  
Cordoba black garlic butter and red prawns  
from Mazzara del Vallo

Home-made tagliolini, lemon-flavoured butter,  
summer truffle and fondue of Parmigiano  
"Vacche rosse" cheese

Seared duck, its sauce, coffee ristretto, chestnut  
honey and mashed potatoes with smoked oil

Codfish fillet red turnip sauce and sweet and sour  
baby vegetables

Millefeuille with english cream and Alchermes gel

House dessert

€ 90,00 for person without drinks

Pairing of 5 glasses of wine € 45,00 (Min. 2 people)  
*(for the whole table)*

## FOUR-COURSE CHEF'S FASHION TASTING MENU

Four courses

€ 65,00 for person without drinks (Min. 2 people)

Pairing of 4 glasses of wine € 35,00 (Min. 2 people)  
*(for the whole table)*

## STARTERS

Marinated bluefin tuna sashimi with plum sauce,  
Wasaby and Katsuobushi  
€ 28,00

Anchovies from the Cantabrian Sea on toasted salt  
focaccia, sea urchin pulp and chives  
€ 25,00

Lightly seared Japanese wagyu tataky, extra virgin  
olive oil caviar, spinach powder, carrot puree  
and veal jus with San Vito blueberries  
€ 40,00

Beef tartare 'Madama bianca' Piedmontese Fassona  
breed, Pantelleria capers sauce and dehydrated  
goat's blue cheese  
€ 30,00

\*"Cureggio" onion, its cream on toasted anacardi  
and Taggiasche olive powder  
€ 22,00

\*Vegan

## FIRST

Linguine pastificio Gragnano in Nerano style  
with courgettes and provolone "Monaco" D.O.P.  
€ 25,00

Gnocchi stuffed with burrata straciatella cheese,  
Cordoba black garlic butter and red prawns  
from Mazzara del Vallo  
€ 28,00

Vialone nano' risotto from the "San Massimo" estate  
whipped with green pea cream, "Patanegra" lard,  
gold leaf and sun-dried tomatoes  
€ 26,00

Fresh pasta buttons, stuffed with tomato, on beef  
marrow, basil and crispy bacon crumble  
€ 28,00

\*Home-made tagliolini, lemon-flavoured butter,  
summer truffle and fondue of Parmigiano  
"Vacche rosse" cheese  
€ 27,00

Small salad  
€ 10,00

Big salad  
€ 12,00

\*Vegan

Cover charge € 4,00

For any information on substances and allergens  
you can consult the specific documentation  
that will be provided by the service staff.

## FISH AND MEAT MAIN COURSES

Seared duck, its sauce, coffee ristretto, chestnut  
honey and mashed potatoes with smoked oil  
€ 33,00

Boneless quail, cherries, aged balsamic vinegar  
and celeriac  
€ 32,00

Chateaubriand for two served with foie gras  
escalope and rosemary potatoes (for 2 people)  
€ 50,00 p.p.

Seared fillet of turbot, chardonnay sauce,  
sea plankton and red chard  
€ 35,00

Codfish fillet, red turnip sauce and sweet and sour  
baby vegetables  
€ 34,00

\*Breaded aubergine with herb panko bread,  
avocado sauce, lime and concassé of tomatoes  
€ 30,00

### And for young guests...

Tomato sauce pasta  
€ 12,00

White pasta  
€ 10,00

"Milanese" with fries  
€ 16,00

\*Vegan

*All our second courses are served  
with seasonal side dishes*

Fresh fish, meat, and vegetables served by us follow  
the freezing cycle according to Regulation  
853/2004/EC\* for frozen products.

## DULCIS IN FUNDO

Shortcrust pastry with patisserie cream, sour cherries  
and dried fruit, Giffoni hazelnut ice cream  
and bitter cocoa crumble  
€ 13,00

Millefeuille with english cream and Alchermes gel  
€ 13,00

Cocoa cannolo, mascarpone cream, Madagascar  
vanilla sauce and raspberry mousse  
€ 13,00

Liquorice parfait, white chocolate, almond crisp  
and berries  
€ 13,00

Dark chocolate soufflé, pistachio sauce and pear  
and Calvados\* ice cream  
€ 13,00

\*Vegan