



Tasting Menus

Some products used in our menu come from the Italian areas affected by the earthquake

“...when love for the land and its fruits unites territories and diverse communication forms that still coincide in passion, technique, application and objectives...”

Movimento

Kaleidoscopic menu

Food and wine tasting

195,00 Euro

Basileus Hyblon

Between sea and land

Food tasting

145,00 Euro

Siqullia

Food and wine tasting

175,00 Euro

Vento e Passione

Food tasting

135,00 Euro

“...Sicily is a confluence of a thousand-year old culture, of a geographic and enogastronomic diversity risen in splendour, in contradiction and misery. It transmits its history in the recipes, so that what to other cultures may appear odd, is everyday-life to us; like sweet-and-sour or bitter, sweet, salty altogether, a mixture of flavours, cultures, interesting and complex moments...”

(Ciccio Sultano)

Menus have been designed in order to let you taste our Land's flavours with a hint of inspiration and appetizing combinations

Tasting menus are served to the entire table



Starters

Salt cod fish with saffron sauce
orange salad and fennel
Euro 35,00

The sea in a salad
and mantis shrimp sauces
Euro 35,00

Jasmine scented red mullet,
squash leaves sauce, mustard greens sorbet and Sicilian sausage
cracker
Euro 35,00

Country Chicken
glaced with wine must, Ragusa-style crunchy rice, green and bernese
sauce (homage to Saint John)
Euro 32,00

Quail in ham
and its thighs
Euro 35,00

The Chef decides for you
Raw and cooked starters
Euro 60,00

Cover charge (Euro 12,00) included with a minimum order of two courses



Pasta Courses

Home made spaghettone with moresca sauce "Taratatà"
with tuna bottarga and carrots sauce
Euro 40,00

Potato gnocchi with Ragusano DOP cheese
with cuttlefish and pork meatballs, clams and mussels
carbonara sauce (from ancient Gela to the flavours of Rome...)
Euro 38,00

Ricotta and marjoram ravioli
with goat kid and wild shoots
Euro 36,00

Blue fish lasagna
with wild fennel, tomato and saffron sauce
Euro 39,00

Pasta alla chitarra with raw sea urchin and fumé bitter sauce
Euro 43,00

Maccheroni with red tuna
fish sauce and Trapanese pesto
Euro 38,00

Paccheri "Out of the Norma"
with seafood sauce
Euro 40,00

All our pastas are home made
with Sicilian durum wheat



Main Courses

Catch of the day

“all’acqua pazza”. A symbol of the sea, a tribute to a traditional local recipe

Euro 45,00

Yellow tail in crust,

Sicilian “ghiotta” sauce, caramelized onion and “Fiore” black olives stuffed with Pizzuta d’Avola almond

Euro 45,00

Sicilian stuffed black pork

cantaloupe melon sauce and fiore sicano cheese patty
(in memory of ancient textures)

Euro 45,00

Cocoa beans crusted Sicilian lamb

honey candied pepper and sauce made of basil, vanille and sour cream

Euro 44,00

Falsomagro style beef

by Giuseppe Grasso Alleva Bio farm

Euro 45,00

Pigeon breast and thigh

with Marsala sauce and caramelized carrots

(homage to Donnalucata hunters)

Euro 45,00

Azzurro Mare Omega 3

Euro 39,00

*Raw fish has been subjected to blast chilling (reg.CE 853/04

**According to European laws, please report any food allergies or intolerances



Desserts

Ragusa cow's milk ricotta cannolo
warm San Cono prickly pear soup and Pizzuta almond sorbet
Euro 18,00

Pistachio cous cous
milk cream, lavender sorbet and water of flowers
Euro 19,00

Branch of black cherries
Euro 19,00

Sichilia
Lemon expression
Euro 19,00

Mediterranean chocolate dessert
with orange and prickly pear pads
Euro 19,00