



## 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...”

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### Movimento

Kaleidoscopic menu

Food and wine tasting

195,00 Euro

### Basileus Hyblon

Between sea and land

Food tasting

145,00 Euro

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### Siquilia

Food and wine tasting

175,00 Euro

### Vento e Passione

Food tasting

135,00 Euro

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“...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 spaghettoni 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