



## Tasting Menus

“...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

### 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)

From November 1st through December 23rd, you can enjoy a tasting menu in two for the price of one, with an additional charge of just 20 Euro to the initial menu price.

Tasting menus are served for everyone at the table



## Starters

Baccalà Focaccia baked  
in a bread crust and tomato, an antique recipe  
Euro 35,00

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

John Dory fish  
in its consommè with a crispy wafer  
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

Red mullet  
with coriander seeds cream and "azzeruole"  
Euro 35,00

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



## Pasta Courses

Home made spaghettoni with Moresca Taratata sauce  
tuna bottarga and carrot sauce  
Euro 40,00

Potato gnocchi with Ragusano DOP cheese  
cuttlefish and pork meatballs, clams, 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

Home made maccheroni  
with fish soup and mediterranean lobster  
Euro 42,00

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

BBQ sauce and my artichoke in olive oil (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

The Apple of sin  
Euro 19,00

Crunchy chocolate  
with orange sorbet and prickly pear pads  
Euro 19,00