



Tasting Menus

“...In the kitchen, in front of a new dish, I take into consideration three basic principles: identity, sense of place, and responsibility. In other words, it has to be first and foremost mine, then Sicilian, and finally respectful of the expectations of the diner at the table...”

Movimento

Kaleidoscopic menu

Food and wine tasting

Euro195

Basileus Hyblon

Between sea and land

Food tasting

Euro 145

Siqullia

Food and wine tasting

Euro 175

Vento e Passione

Food tasting

Euro135

Lovers of white truffle can taste it for an additional supplement of 60 euro per person.

“...An intelligent kitchen, because every day with our feet on the ground, we forge a path step by step. Attentive, prudent, and in balance between what we feel, between the flavors we hold in our mouths, between what we believe we are capable of and what others are capable of accepting. The second adjective is Alive. And the third, Educated. Education in a refined sense...”

(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

in a bread crust with tomato, an antique recipe

Euro 35

The sea in a salad

and mantis shrimp sauces

Euro 35

John Dory fish

in its consommè with a crispy wafer

Euro 35

Country Chicken

glazed with wine must, Ragusa-style crunchy rice, green and Bernaise sauce (homage to Saint John)

Euro 32

Quail in ham

and its thighs

Euro 35

Red mullet

with coriander seed cream and "azzeruole"

Euro 35

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



Pasta Courses

Home made spaghettone with Moresca Taratata sauce
tuna bottarga and carrot sauce
Euro 40

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

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

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

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

Home made maccheroni
with fish soup and mediterranean lobster
Euro 42

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

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

Yellow tail in crust,

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

Euro 45

Sicilian stuffed black pork

BBQ sauce and my artichoke in olive oil (in memory of ancient textures)

Euro 45

Sicilian lamb

Black maulberry and “Parmigiana” aubergine

Euro 44

Falsomagro style beef

by Giuseppe Grasso Alleva Bio farm

Euro 45

Pigeon breast and thigh

with Marsala sauce and caramelized carrots

(homage to Donnalucata hunters)

Euro 45

Azzurro Mare Omega 3

Euro 39

*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

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

Branch of black cherries
Euro 19

The Apple of sin
Euro 19

Crunchy chocolate
with orange sorbet and prickly pear pads
Euro 19