

Sicilian Dominations

Our story embraces centuries of history,
ingredients and recipes that have formed
the layers of this island at the center of the Mediterranean.
A voyage through time and space, that is rooted
in tradition while looking ahead towards the future.

Dishes by Ciccio Sultano

Service by Riccardo Andreoli



Tasting menus

Stupor Mundi

Food tasting

€ 198

Basileus Hyblon

Food tasting

€ 178

Movimento

Wine tasting

€ 85

Tasting menus are served for everyone at the table

All the dishes of tasting menus can be served à la carte

2 dishes of your choice € 110

3 dishes of your choice € 155

4 dishes of your choice € 190



Stupor Mundi

Welcome from the Kitchen

I wanted to be fried 4.0

*Mackerel, crunchy seaweed
tuna bottarga dashi*

*Caprese from the heart
scampi and tomato*

*Leaves lasagna
vegetable meat*

*Seaurchins pasta
sanapo leaves and hazelnut*

Button of almonds

*Catch of the day
sicilian cabbage*

Truffle ice cream

*Sicilian pork plume
or
Pigeon
breast and leg (for 2 people)*

*Strawberry, tomato, maryoram
Venus
Or
Sicilian cassata*

€ 198



Basileus Hyblon

Welcome from the Kitchen

I wanted to be fried 4.0

*Amberjack fish, oyster
tomato water and Paceco melon*

*Spring
ricotta, peas, wild asparagus and caviar*

Pasta, sardines and anchovies

Truffle ice cream

*Giuseppe G's lamb
stuffed pepper and fava beans*

OilSaltGrain

I feel zesty

€ 178

*"...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..."*

Ciccio Sultano