



Starters

TASTE OF SICILY

Grouper and wild fennel arancino, beccafico-style sardines in a buckwheat flake crust, chickpea fritter with marinated red prawn, glazed onion and chili crisp, squid ink iris (fried stuffed pastry) with whipped salt cod
(1, 2, 3, 4, 7, 8, 14)

38



*RAW FISH SELECTION

Amberjack, swordfish, tuna, cuttlefish, anchovies, prawns and scampi with squid ink, lemon dressing, beetroot sauce and iodized emulsion
(2, 4, 14) (GF)

39



TRADITIONAL HAND-CHOPPED BEEF TARTARE

Modicana heifer beef, "Testa" anchovy tartar sauce, vegetable gelée and fresh thyme
(1, 3, 4) (GF)

29



*SCALLOPS WITH NEBRODI LARD

Searred scallops, smoked celeriac cream and parsley dressing
(9, 14) (GF)

30



TUNA AND PEPPERS

Dry-cured bluefin tuna, baked ricotta cheese, bell peppers in two textures, candied lemon and wild mint
(4, 7)

29



NASSA PRAWNS AND PRICKLY PEAR

Steamed gobbetto prawns, shellfish aurora sauce and citrus-marinated prickly pear pads
(2, 3)

30



SLOW-POACHED EGG

Low-temperature egg, green zucchini velouté, Giarratana onion and normanno cheese sauce
(3, 7) (V)

28



PARMIGIANA VISION

Eggplant, datterino tomato sauce, fresh basil and 24-months Parmigiano Reggiano
(1, 6, 7) (V)

27



First Courses

***ACQUERELLO RICE, MAIORCHINO CHEESE AND TRUFFLE**

Acquerello risotto creamed with Peloritani mountains maiorchino cheese, toasted Etna hazelnuts, Iblei mountains black truffle and sea fennel essence
(7, 8) (GF)

35



SUNDAY MEMORIES

Crispy "Ziti" lasagnetta pasta with traditional slow-cooked meat ragù and Nebrodi mountain DOP provola fondue
(1, 3, 7, 9)

29



GURNARD, BASIL AND "CARRETTIERA" STYLE PASTA

Handmade stuffed pasta in a light fish guazzetto, with sweet garlic-infused tomatoes, chili flakes and novella potato cream
(1, 3, 4)

34



***MANCINI TUBETTI PASTA WITH GROUPEL**

Grouper "agglassato", pizzuta d'Avola almond cream and Syracuse IGP femminello lemon
(1, 4, 7, 8)

33



MANCINI LINGUINE WITH RED PRAWN FROM MAZARA

Mancini durum wheat pasta with sea asparagus, rustic-style emulsion and sumac powder
(1, 2)

32



SPAGHETTONE WITH SARDINES

Wild fennel cream, candied orange and Vastedda del Belice DOP cheese foam
(1, 4, 7)

29



LUKEWARM VEGETABLE MINISTRONE

Crispy vegetables selection, cardamom and ginger vegetable extract
(9) (GF - V)

27



PACCHERI PASTA WITH YELLOW DATTERINO AND ALMOND

Artisanal paccheri in a yellow Pachino cherry tomato sauce with basil and garlic, served with a creamy Avola almond velouté, dehydrated olive powder and crunchy capers
(1, 7, 8) (V - GF)

29



Second Courses

*CATALAN LOBSTER

Steamed lobster tail and claws, grilled heirloom tomato, sherry cherry tomato, pickled red onion and lobster fondue sauce
(2, 4, 12) (GF)

48

VACCINARA OXTAIL AND CHOCOLATE

Slow-braised oxtail with a Modica IGP chocolate glaze, crisp celery salad and sweet and sour femminello lemon zest
(6, 9, 12) (GF)

35

CRISPY BLUEFIN TUNA

Bluefin tuna cotoletta with a rare tataki heart, crunchy endive, mango, sweet and sour red onions and citrus-infused mayonnaise
(1, 3, 4, 6, 10)

37

PIGEON SUPREME

Forest-infused glazed breast with wild thyme honey, parsnip mousseline, baby spinach and juniper-scented jus with black cherries
(7, 12) (GF)

38

*AMBERJACK WELLINGTON

Golden pastry-crust amberjack loin, sautéed mushroom duxelles, baby chard and nori seaweed, served over a rich Marsala Superiore fish reduction
(1, 3, 4, 12)

39

CACCIATORA CHICKEN

Barbecued free-range chicken, thigh stuffed with slow food provola delle Madonie cheese and crispy vegetables
(7, 9)

36

SEARED OCTOPUS TENTACLE

Mediterranean octopus, crispy Syracuse novella potatoes, carrot cream and sautéed chicory
(1, 7, 14) (GF)

35

GARDEN VEGETABLES TERRINE

Seasonal vegetables and garden produce in slow stratification, natural pea velouté in a double texture and vegetable brown jus
(1, 6, 7) (V)

28

*CATCH OF THE DAY

150 PER KG

*LOBSTER AND KING PRAWNS

220 PER KG



(V) vegetarian (VG) vegan (GF) gluten free

INFORMATION ON FOOD ALLERGIES:

Some dishes may contain one or more of the 14 allergens reported by the regulation (EU No. 1169/2011). Allergens and their derivatives are:

(1) Cereals containing gluten, (2) Shellfish, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soy, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulfur dioxide and sulphites, (13) Lupines, (14) Molluscs.

We cannot guarantee the total absence of traces of these allergens in all our dishes.

The fish intended to be consumed raw has been subjected to preventive reclamation treatment in compliance with the requirements of EC regulation 853/2004, annex III, section VIII, chapter 3, letter D, Point 3.

*In the absence of availability of fresh product, the frozen or originally frozen product will be used. For any specifications, please contact the dining room staff.

For further information regarding the presence of substances or products that cause allergies or intolerances, contact the staff in the room.

***Dish not included in half board**