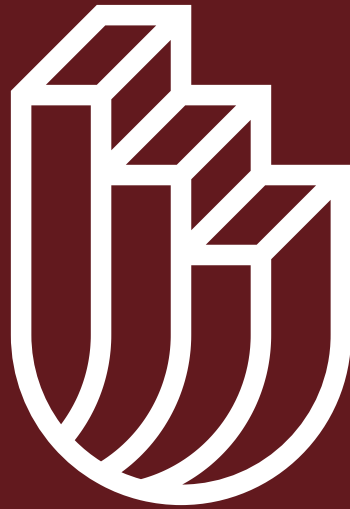


ENG



Tasting Menù

LAND

35€

Modican Beef tartare¹

Creamy sican cheese / sweet-and-sour saffron reduction and cuturro rusk

Carob cannelloni

aubergine / cold ricotta cream cheese / basil pesto

Slow cooked Pork fillet

Italian chicory / aubergine and thyme purée / carob reduction

Ricotta Cutumeddi

honey / thyme / ricotta gelato / donkey milk Modica chocolate

SEA

50€

Red tuna¹ in carpione

carrot purée / ginger mayonnaise

Linguine di Russello

bottarga di tonno / pistachio flour / citrus sauce

Crispy red mullet¹

mint pesto / garlic confit infused potato purée

Savoury pie crust

figs / lemon custard / calamint

Minimum order for two people,
beverage excluded

STARTERS

Egg 65°	12€
agrodolce Sicilian zucchini spaghetti / tenerumi and tenerumi chips	
Modican Beef tartare¹	16€
creamy sican cheese / sweet-and-sour saffron reduction and cuturro rusk	
Swordfish² millefoglie	16€
agrodolce onion / raisin / pine-nuts / mint pesto	
Red tuna¹ in carpione	16€
carrot purée / ginger mayonnaise	

PASTA

Home-made pasta 'ncastagnata	14€
Sausage ragù with wild fennel / aubergine / basil	
Carob cannelloni	17€
aubergine / cold ricotta cream cheese / basil pesto	
Linguine di Russello	19€
bottarga di tonno / pistachio flour / citrus sauce	
Sicilian zucchini soup	19€
broken spaghtti / tenerumi / red shrimp ²	

SECONDI

Slow cooked Pork fillet 19€
Italian chicory /
aubergine and thyme purée / carob reduction

Rabbit Confit 21€
Potato millefoglie¹ /
mixed garden's vegetables 'a stimpirata

Red tuna¹ "abbuttunatu" 22€
giarratana onion nero d'avola infused /
olives and pennyroyal mint paste

Crispy red mullet¹ 22€
Mint pesto /
garlic confit infused potato purée

DESSERT

Il Cannolo 5€
Marsala infused cannoli shell / ricotta /
Orange and carob marmalade

Savoury pie crust 7€
figs / lemon custard / calamint

Ricotta Cutumeddi 6€
honey / thyme / ricotta gelato /
donkey milk Modica chocolate

BEER

YBLON

Tarocco 33cl 6,00€
Saison speziata con scorze d'arancia

Culovra 33cl 6,00€
Golden strong ale

Timpa 33cl 6,00€
Saison

Yblond 33cl 6,00€
Blond ale

TARÌ

Aquamaris 33cl 5,50€
Birra chiara gose all'acqua di mare

Oro 33cl 5,00€
Birra chiara pils

Tarì Qirat 33cl € 6,00
Birra scura doppio malto alla carruba

PAUL-BRICIUS

Gold Green 33cl 4,00€
Session beer

Special Ale 33cl 5,50€
Ale

DRINKS

Mineral water Panna , 75cl 2,50€

Mineral water San Pellegrino, 75cl 2,50€

Bibite Polara, 27,5cl 2,50€

Coffee 1,20€

cover charge 3,00€

NOTES

Useful adjective: ingredient-driven restaurant

How to describe bottarga: salted and cured fish roe. To conserve the delicious and delicate eggs, they used that most ancient and common of preservatives: salt. Due to its unique taste and the laborious, time-consuming process needed to create it, bottarga quickly became a precious and refined product that was quite hard to find.

Spatola/Pesce Sciabola: Silver Scabbardfish (*Lepidopus caudatus*) – Silver scabbardfish are deep-water fish despite their looks, are molto delicious. They're easy to prepare (no scales!) and loved by kids, simply dredged in flour, fried, and served drizzled with lemon juice.



SALOTTO • CUCINA • BOTTEGA

SCALE DEL GUSTO