

Antipasti / Appetizers

Small rice ball and an array of sauce e 12,00

Raw vegetable soup, dried fruit and pan-fried skirt steak e 13,00

“Melanzana e”

Baked aubergine stuffed with pine nuts, raisins, crumbs, parsley and pepper sauce e 12,00

Soft omelette, vegetables and salted cod e 14,00

*Beef fillet tartar with salsa Chiara, a sauce made with dates, spring onion, mint
and vinegar e 14,00*

I primi / Main Course I

*Summer ricotta cheese ravioli with cherry tomatoes, artisan soft cheeses, lemon
zest and carob powder e 16,00*

Thin noodles, Palazzolo Truffle and poached egg e 18,00

Macaroni, bottarga and carrot e 16,00

Trout and liquorice risotto e 15,00

Gnocchi with vegetables, black olives and Palazzolo cured sausage e 15,00

Secondi / Main Course II

Barbeque Lamb, vegetables and Ragusano fondue € 17,00

Layered beef served with seasonal vegetable sauce € 17,00

Local Sweet & Sour rabbit € 17,00

"Black pork" with pistachio cream and cabbage € 16,00

Overcooked veal € 18,00

Salsiccia 3.0 

Pan fried sausage with honey and parsley sauce € 17,00

Salted cod with spices and red onion € 19,00

Herbed  Manghisi trout € 16,00

I formaggi / Cheeses Selection

Cacio ragusano d.o.p.  / DOP* (*Protected Designation of Origin) / -Tumazzo primo sale / Piacentino

Ennese  / Tuma Persa Palermitana / Pecorino Siciliano fresco & stagionato (fresh & mature)

Caprini girgentani  (Fresh caprine cheese of Girgentana goat) / Maiorchino / Vastedda del Belice /

Fiore sicano / Provolone dei Nebrodi  (based on availability)

€ 14,00

Dolci / Desserts

Carob creme brulee 2

€ 6,00

Shortcrust pastry served with hot chocolate and ice-cream

€ 6,00

Ricotta semifreddo with oil and truffle

€ 6,00

Sicilian ice-cream cake

€ 6,00