

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

Riccardo Canella

Service by Riccardo Andreoli



**Promotion from November 5th
to December 23rd**

Stupor Mundi

8 courses food tasting

€ 198+50= 248 instead of € 396

Movimento

Wine tasting

€ 85+40= 125 instead of € 170

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

Every white truffle addition € 70

In order to guarantee the gastronomic experience, we recommend not making too many changes to the menu, love us for a day.

We using natural products, it may happen that you find small insects in our preparations, we do our best to minimize these eventualities.

As a matter of sustainability, our porcelains live a second life.



*Stupor Mundi **

Welcome from the Kitchen

1,2,3,4,6,7,8,9

Triskelion, amberjack fish

Paceco melon, mussels lips with Venturo liquor

cold almond and fig soup

4,8,12,14

Caprese, from the heart

scampo and tomato

2,4,9

Leaves Lasagna

vegetable meat

7,8,9,11

Seurchins pasta

chard and hazelnut

1,4,8

Pasta and seafood

sicilian zucchini soup

1,4,7,9

Catch of the day, extraction of green olives

4,7,9,14

Truffle ice cream

1,3,7

Sicilian lamb, dry tomato

oregano sauce

6,10

or

Sicilian Black pork

chestnuts, persimmons and black truffle

7,8,9

Persimmons and lotus

3,7

OilSaltGrain

3,4,7,8

or

Venus

3,4,7,8,14

In addition to the tasting menu, it is possible to add 3 courses, € 22 for every dish

Autumn

mushroom cappuccino, caviar and oyster 4.0

4,7,14

Pasta sardines and anchovies

1,2,4,8

Pigeon

breast and leg (for 2 people)

7,8,9

I feel zesty

1,3,7,8



Below is the information table where the numbered potentially allergic products are listed. The relative number is noted next to the courses that contain this food.

In compliance with the U.E. regulation 1169/2011 of the European Parliament, below is the list of substances or products that cause allergies or intolerances.

1. Cereals containing gluten.
2. Crustaceans and crustacean products.
3. Eggs and egg products.
4. Fish and fish products.
5. Peanuts and peanut products.
6. Soy and soy products.
7. Milk and milk-based products.
8. Nuts.
9. Celery and celery products.
10. Mustard and mustard products.
11. Sesame seeds and sesame seed products.
12. Sulfur dioxide and sulphites in concentrations higher than 10mg/kg or 10mg/lt.
13. Lupins and lupin products.
14. Shellfish and shellfish products

*Fresh or frozen product blast chilled by us, by third parties according to availability for health purposes.reg.853/04