

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
8 courses food tasting
€ 198

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

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

Scampo à la coque

2,4,7,11

Macharel fish, omega 3

Norman Arab

1,3,4,7,8,14

Spring cappuccino

broad beans, caviar and imperial crustaceans

2,4,7

Red mullet Palermo style

eggplant, pepper sauce on the bbq

1,2,4,6,7,8

Leaves Lasagna

vegetable meat

7,8,9,11

Spaghetti mon amour

mussel lips, eel, wild fennel

1,4,7,11,14

Catch of the day

olive cream soup, vegetable leaf ravioli

4,7,10

Truffle ice cream

1,3,7

Sicilian lamb, dry tomato

bergamot powder and oil and lavender

7,10

or

Vertical pigeon

Bourbon empire

7,8,9,11

Strawberries and avocado

tomato water and smoked melon between ancient Persia and Byblos

7,8

OilSaltGrain

origin of everything

1,3,7,8

or

Sicilian cassata

I feel like a mother

1,3,7,8

In addition to the tasting menu, it is possible to add 3 courses, € 25 for every dish

Sea urchins, asparagus, hazelnut and truffle

1,4,7,8,14

Grilled tuna belly ,Paceco melon, pine nuts and onion cream

4,7,8,9,11

Sicilian black pork from Nebrodi

7,8,9,11



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