



## **STARTERS**

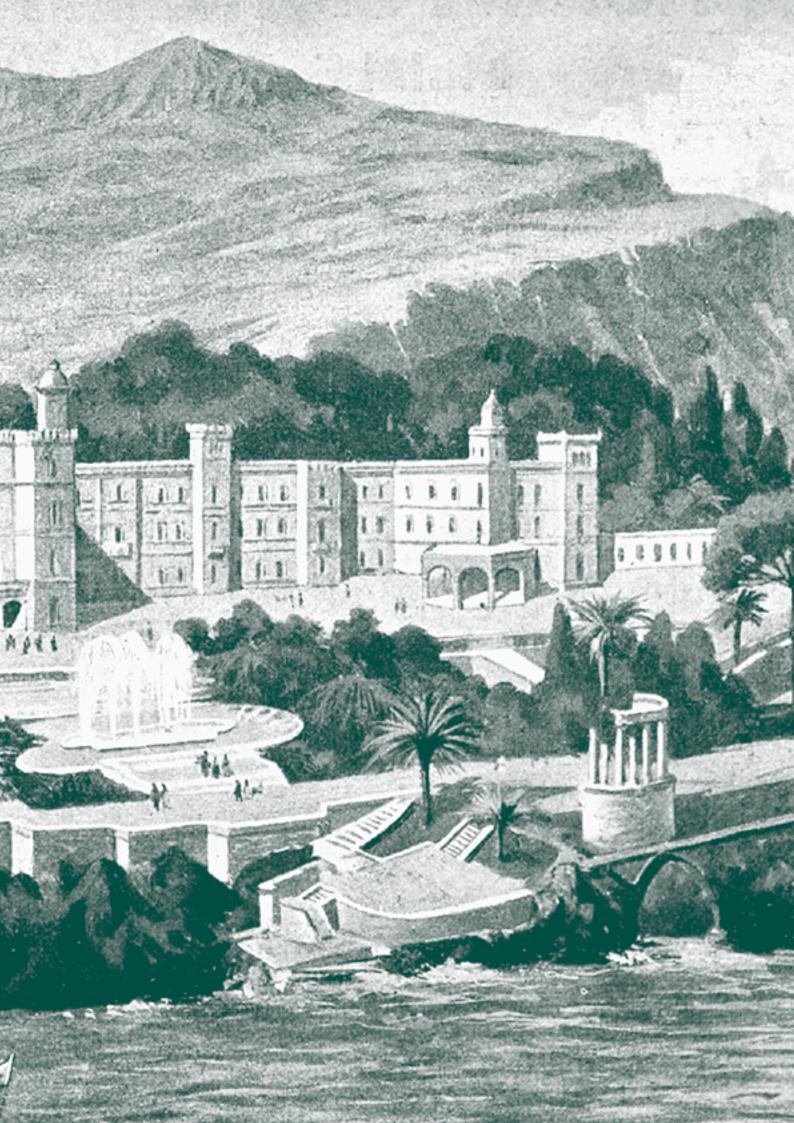
Lettuce, tabacchiera peach, Ragusano cheese sauce	18
Avocado, marinated watermelon, candied lemon, chili pepper	18
Courgettes, parmigiana style	22
Raw umbrine**, scents of an Arab garden	27
Macco broad beans with red prawns* from Mazara del Vallo	33
Tuna** tataki with tonnata sauce, chicory (according to the market availability, alalunga tuna fish could be available instead)	28
Kobe beef tartare, almond cream with sea urchin*, seasonal truffles	35



## **FIRST COURSE**

Mint flavoured zucchini cream	18
Spaghetti pasta with sardines, pine nuts, raisins from Pantelleria	25
Ravioli, "Norma" style	26
Tonnarelli pasta Cacio & Pepe with raw red prawns*	42
Linguine pasta with tenerumi leaves, candied tomato, lemon and Sciacca shrimps*	26







## **MAIN DISHES**

Caponata Florio	22
Salted baked seabass, fennel and orange salad	36
Snapper** with clams, escarole and seasonal truffle	36
Seared tuna, sweet & sour onions	34
Caramelized sole with soy sauce and ginger	42
Sicilian-style stuffed pork, sauteed chicory	30
Lamb rack with fresh oregano, extra virgin olive oil mashed potatoes	38
Herb-scented beef fillet, seasonal vegetables	43

## SIDE DISHES

Sautéed chicory with garlic, olive oil and chili pepper	10
Friggitelli with balsamic vinegar sauce	10
Extra virgin olive oil mashed potatoes	10
Caramelized sicilian onion	10

For any information about ingredients and allergens, it is possible to consult the appropriate documentation that will be provided, upon request, by the staff on duty. \*According to market availability, some products may be deep-frozen or frozen at origin \*\* Blast chilled according to current legislation Prices in Euro - Service and VAT included

