

# TASTING MENU

5 PORTATE | 5 COURSES

150 EURO (VINI ESCLUSI) | 150 EUROS (WINES NOT INCLUDED)

220 EURO CON WINE PAIRING | 220 EUROS WITH WINE PAIRING

## ANTIPASTO

STARTER

Sashimi di tonno rosso, insalata siciliana di finocchi, arance e uvetta al Marsala

*Red tuna sashimi, Marsala marinated raisins and Sicilian salad with fennel and orange*

## PRIMO PIATTO

PASTA ENTRÉES

Pennoni Benedetto Cavalieri con ragout di lumache, radice di prezzemolo ed erborinato

*Pennoni Benedetto Cavalieri with snail ragout, parsley root and blue cheese*

## SECONDO DI PESCE

FISH MAIN COURSE

Anguilla alla brace al «Caffeotto» con insalata belga caramellizzata

*Grilled eel scented with «Caffeotto» and caramelized Belgian salad*

## SECONDO DI CARNE

MEAT MAIN COURSE

Bianchetto di vitello, animella, lingua e poker di patate

*Veal bianchetto, sweetbread, tongue and potato poker*

## DOLCE

DESSERT

Creme brulée di mandorla e arancia, granita di Modica e frutti di bosco

*Creme brulée of almond and orange, Modica granita and red berries*

Please inform the staff of the need to consume foods free of certain allergenic substances before ordering  
All prices listed in EURO. Lunch cover 6 Euros | Dinner cover 9 Euros.  
For any dietary restrictions please do not hesitate to bring them to our attention.  
Consuming raw or uncooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

