

**10 courses**  
vegetable, meat, fish

**Benvenuti in Sicilia**  
*Fresh water and aromas*

**Il rito delle origini**  
*Bread and Oil*

**L'arrivo della brezza**  
*Oyster, eggplant, almond milk, lemon sorbet*

**Uno sguardo dal mare**  
*Broad Beans, Pistachio, Squid*

**Lo Yin e lo Yang**  
*Cuttlefish ravioli, peas and ponzu sauce*

**Risalire in montagna**  
*Mezze maniche pasta with pistachio cream*

**Come una domenica a casa**  
*Fried lamb and liquid salad*

**Pane e Cipolla**  
*Gratinated onion with spices and  
Fiore Sicano cheese*

**Fare un bagno in primavera**  
*Vegetable and fruit broth*

**Respirare la natura**  
*Almond, fruit, coffee and green tea*

**€155,00**  
Wine pairing 7 glasses € 95

**8 Courses**  
vegetable, fish

**Benvenuti in Sicilia**  
*Fresh water and aromas*

**Il rito delle origini**  
*Bread and Oil*

**La trasparenza della terra**  
*Aromatic herbs and tomato water*

**L'eleganza del riccio**  
*Rice fritter, shrimps, sea urchin,  
mozzarella and basil*

**La spremuta di Sicilia**  
*Linguine pasta with anchovy,  
tuna bottarga and wild fennel*

**Le metamorfosi del paesaggio**  
*Roasted fish with almond "acqua pazza"*

**L'illusione dell'uovo**  
*Ricotta, almond and yellow fruit*

**Mordere la cultura**  
*Eggplant, spiced carob, Vecchio Samperi*

**€135,00**  
Wine pairing 5 glasses € 75

*It's possible to take a shorter route by choosing two savory dishes and 1 dessert from menu € 100,00*

*Service 10%*



**ACCURSIO**  
RISTORANTE