

Kitchen Staff

Executive Chef Carmelo Trentacosti

Sous Chef Antonio Lo Cicero

Chef de Partie Giulio Spataro

Chef de Partie Bouraoui Tarak

Pastry Commis Gianluca Bruno

Dining Room Staff

Restaurant Manager / Sommelier Alessandro Comella

Assistant Restaurant Manager Alessio Morello

Chef de Rang Giuseppe Oneto

Chef de Rang Fabio Amato

Commis Gabriele Tutone

Commis Samuele Oneto

Front Office Miriam Porcarelli

INFLUENCES

€122,00

(YOU'RE DONATING €2.00 TO THE CHARITY PROJECT OF "ACTION AGAINST HUNGER")

TASTING MENUS
ARE INTENDED FOR THE WHOLE TABLE
(FOR GROUPS OF 6 OR MORE GUESTS
THE CHOICE OF THE TASTING MENU IS REQUIRED)

Tuna Tuna

Fillet of tuna, its roe and red onions chutney
4,7,8,9,12

"Abuzz"

Red pumpkin, miso and fermented black garlic
7,9,10,12

Citrus Grove

*Carnaroli Gallo extra rice with citrus,
chives and grilled leek cream*
7,9,12

The White Rabbit

*rabbit, nettle scented baby carrots
and green pepper sauce*
3,7,9,10,12

Tropical Black

*72% dark chocolate mousse, mango heart,
mini "caprese" cake and passion fruit ice cream*
1,3,7,8,12

PLANT BASED FRONTIERS

€102,00

(YOU'RE DONATING €2.00 TO THE CHARITY PROJECT OF "ACTION AGAINST HUNGER")

*TASTING MENUS
ARE INTENDED FOR THE WHOLE TABLE*

The Baroque

Sweet & sour caponata and Modica chocolate

9, 12

"Abuzz"

Red pumpkin, miso and fermented black garlic

7,9,10,12

"Arriminata"

*Pietro Massi Fusilloni pasta with broccoli in a pan,
Mornay sauce and white truffle*

1,3,7,9,12

Thornless

*Roasted prickly artichoke from Menfi,
Sicilian poached egg, and Jerusalem artichoke chips*

1,3,7

In Steve's Face

My version of Cassata

1,3,7,8

STARTERS

“Abuzz”

€30,00

Red pumpkin, miso and fermented black garlic

7,9,10,12

Thornless

€32,00

*Roasted prickly artichoke from Menfi,
Sicilian poached egg, and Jerusalem artichoke chips*

1,3,7

Tuna, Tuna

€33,00

Fillet of tuna, its roe and red onions chutney

4,7,8,9,12

Overseas

€33,00

*Reconstructed sea scallop, endive,
mayonnaise and oyster leaf*

2,3,4,12

Cuttlefish Ravioli

€34,00

*Cuttlefish, raw red prawn,
shellfish bisque and Petralia salt*

2,4,7,9,12

PASTA & RICE

<i>Citrus Grove</i>	€31,00
<i>Carnaroli Gallo extra rice with citrus, chives and grilled leek cream</i>	
7,9,12	
<i>Typical But Not Too Typical</i>	€32,00
<i>Home made fondant ravioli with beef cheek stew, "tuma persa" cheese foam and marsala sauce</i>	
1,3,7,9,12	
<i>"Arriminata"</i>	€33,00
<i>Pietro Massi Fusilloni pasta with broccoli in a pan, Mornay sauce and white truffle</i>	
1,3,7,9,12	
<i>"At Midnight"</i>	€33,00
<i>Pastificio Mancini Spaghetti pasta with garlic, oil, chili, bottarga and anchovy</i>	
1,2,7	
<i>Wood essence, wild textures</i>	€33,00
<i>Potato gnocchi selection with piglet ragout and sicilian truffle</i>	
1,3,7,9,12	

MAIN COURSES

Out of Bounds, Out of the Town €33,00
*“Mieral” pigeon, red wine scented quince,
pine nuts and chinotto sauce*

1,8,12

“Sfincione” Style Cod €34,00
Norwegian Wild Cod, Capers and Potatoes

4,9,12

The White Rabbit €34,00
*Rabbit, nettle scented baby carrots
and green pepper sauce*

3,7,9,10,12

“Beccafico” Style Red Mullet €34,00
*Red Mullet, raw scampi,
datterino tomato sauce and samphire*

1,2,3,4,8

Chateaubriand €80,00
Peppers compote, “Anna Style” Potatoes (Min.2 People)
and Bernese sauce

7,12

DESSERT

Made in Sud €14,00
Sicilian cheeses selection
with honey and mustard
7, 8, 12

Cacio e Pear €14,00
Girgentana goat robiola tart,
dried lady pear, liquorice crisp,
beetroot ice cream and fennel
1,3,7,12

In Steve's Face €14,00
My version of Cassata
1,3,7,8

"A Beehive" €14,00
Citrus bavarian, hazelnut crumble,
yogurt ice cream and "Spataro" Sulla honey
1,3,7,8,12

Tropical Black €15,00
72% dark chocolate mousse, mango heart,
mini "caprese" cake and passion fruit ice cream
1,3,7,8,12

Anni 70' €40,00
Crêpes suzette to the lamp (Min. 2 People)
1,3,7,8,12