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WINE LIST

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MAURICIO ZILLO

GAGINI EXECUTIVE CHEF

À LA CARTE MENU

TO CHOOSE A STARTER,
A FIRST COURSE OR A SECOND COURSE,
A DESSERT OR SELECTION OF SICILIAN RAW MILK CHEESES

100

FIRST COURSE
(TO CHOOSE BETWEEN)

FIGS, BOTTARGA, ONION FROM GIARRATANA, PURSLANE,
GOAT YOGURT

MARINATED SARDINES, ZUCCHINI, SHISO FROM MILAZZO,
BLACK OLIVES AND HOMEMADE UMEBOSHI

BEEF CARPACCIO, MUSSELS, HAZELNUT AND BEARNAISE

QUAIL FROM LINGUAGLOSSA, LICATA'S PASSION FRUIT,
NASTURTIUM AND "CUCUNCI" FROM SALINA

SECOND COURSE
(TO CHOOSE BETWEEN)

LINGUINE WITH ROCKFISH RAGOUT, RAISINS, SAFFRON FROM
MARIANOPOLI AND SICILIAN PINE NUTS

SPAGHETTI WITH PIZZUTELLO TOMATO
FROM "VALLI ERICINE" AND MARINDA TOMATO FROM PACHINO, BASIL,
RED PRAWN AND VEAL SWEETBREAD

CATCH OF THE DAY WITH ZUCCHINI BLOSSOMS,
BAKED RICOTTA, SMOKED HERRINGS AND PUMPKIN SEEDS SAUCE

BLACK PORK NECK MARINATED IN CARROB, BELL PEPPERS,
"DATTERINO" TOMATOES AND BITTER HERBS

THIRD COURSE
(TO CHOOSE BETWEEN)

PANTELLERIA CAPERS ICE CREAM,
SALTED CARAMEL, PEANUTS AND COCOA SHORT PASTRY

SAFFRON FROM MARIANOPOLI CRÈME GLACÉE,
BLUEBERRIES FROM MALETTA AND WHITE PEACH
FROM MANIACE SORBET

PLUM, SHEEP'S MILK, GINGER FROM RAGUSA
AND HAZELNUT FROM TORTORICI

SELECTION OF 3 SICILIAN RAW MILK CHEESES

ADDITIONAL COURSE

30

TASTING MENU

4 COURSES MENU

AMUSE BOUCHE

FIGS, BOTTARGA, ONION FROM GIARRATANA, PURSLANE,
GOAT YOGURT

RAVIOLI STUFFED WITH SHEEP FROM CAMMARATA
AND ONION FROM CASTROFILIPPO,
SICILIAN LONG ZUCCHINI AND HOJA SANTA

EGGPLANT COOKED THREE WAYS, SOUR CHERRIES,
PROVOLA FROM MADONIE AND CAPERS FROM PANTELLERIA

PREDESSERT

MULBERRY, BUTTERMILK CREAM
AND VANILLA

115

WINE PAIRING 50

6 COURSES MENU

AMUSE BOUCHE

MARINATED SARDINES, ZUCCHINI, SHISO FROM MILAZZO,
BLACK OLIVES AND HOMEMADE UMEBOSHI

BEEF CARPACCIO, MUSSELS, HAZELNUT AND BEARNAISE

COLD FRESH TAGLIOLINI WITH ALMONDS, LATTUME
AND RED TUNA JERKY

CUTTLEFISH FROM TERRASINI, TENERUMI, FERMENTED
GRENAILLES, BLACK ZAPOTE, SQUID GARUM
AND GREEN PEPPERCORN

QUAIL FROM LINGUAGLOSSA, LICATA'S PASSION FRUIT,
NASTURTIUM AND "CUCUNCI" FROM SALINA

PREDESSERT

PLUM, SHEEP'S MILK, GINGER FROM RAGUSA
AND HAZELNUT FROM TORTORICI

140

WINE PAIRING 70

8 COURSES CHEF MENU

160

WINE PAIRING 90

THE TASTING MENU HAS TO BE THE SAME FOR
ALL DINERS AT THE TABLE,
EXCEPT FOR CHILDREN AND/OR ALLERGIES/INTOLERANCES
FOR GROUP UP TO SIX PEOPLE PLEASE CHOOSE ONE OF OUR TASTING MENU

*ALL FISH SELECTED FOR RAW CONSUMPTION IS FIRST DEEP FROZEN
AND THEN KEPT AT TEMPERATURE ≤ -18 °C FOR 24 HOURS.
REG. CE 853/2004, ALLEGATO III, SEZIONE VIII, CAP.3, LETT.D. PUNTO I.

ALLERGIES: OUR DISHES ARE COMPOSED OF MANY INGREDIENTS,
IF YOU HAVE A FOOD ALLERGY, INTOLERANCE OR SENSITIVITY
PLEASE ASK BEFORE YOU PLACE YOUR ORDER OR/AND CONSULT THE ALLERGEN BOOK