LA FORESTERIA
RISTORANTE
MENFI

Welcome to "La Foresteria"!
We are happy to welcome you by offering a contemporary version of Planeta traditional cuisine and the Sicilian territory.
Reserch for freshness and taste, small local producers, breeders and local artisans together with careful and intense use of aromatic herbs, flowers and garden produces and the use of sustainable fishing make up the mosaic of our kitchen.

Planeta Family

TASTING MENUs

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Tasting menus are available exclusively for the entire table.

WINE PAIRING 3 GLASSES	40€
WINE PAIRING 5 GLASSES	60€
Microfilotered Water	4€

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It is possible, upon request, to modify ingredients and propose alternative solutions to the menu for allergies or dietary requests.

Consult the Allergen Menu for a complete description of the ingredients

All fresh fish intended to be eaten raw or almost raw, it is subjected to thermal blast chilling (-20°) and stored at low temperature as intended by the current EC regulation 853/2004.

casa planeta

Five Planeta family iconic dishes,
inspired by flavors of the Menfitano and
the monsù kitchen*

TERRINA DI CARNI MISTE
Terrine of foie gras, vegetables, pork, Sambuca di Sicilia truffles with wine

MACCO DELL'ORTO
Green peas, broad beans, wild asparagus, and wild fennel

RAVIOLI DI CASA PLANETA
Homemade ravioli with Belice sheep's ricotta, mint and Kamarino tomatoes sauce

AGNELLO E CUS CUS
Roasted Sicilian lamb with couscous and vegetables

SAVARIN
Classic Savarin with china, strawberries and custard

85 €

**Monsù, the name of the Sicilian chef in the XVIII century*

primavera

Five chef Angelo Pumilia contemporary dishes which tell about his research, travel and explorations

ASTICE E SOMMACCO
Lobster carpaccio, Sriracha sauce and sumac

TERRA E TERRINE
Six different terrines: rabbit, duck, leek, pork, foie gras and beef

CRAB ROLL
Blue crab, artisan brioche bread, mayonnaise, cauliflower and horseradish sauce

"RAMEN" SICILIANO
Warm yellowtail, scallop, samphire, critmo and tuna lattume

CRETTO
Lemon meringue, sage ice cream, butter biscuit

95 €

orto

A culinary journey among artichokes,leaves,
mushrooms and almond
inside our Menfitan garden.

CRUDO DI FOGLIE
Bouquet of leaves and aromatic herbs with a choice of sauce.

CARCIOFO DI MENFI
Crispy artichoke, Piacentino ennese cheese fondue and parsley

RISOTTO E CAVOLI
Risotto San Andrea with different varieties of brassicas from the Planeta garden and "Tuma persa" cheese

"STIGGHIOLA" VEGETALE
Grilled asparagus, miso and mandarin

CARDONCELLO
Roasted mushroom, sweet potatoes, tamarind, horseradish and parsley sauces.

MANDORLA E CAROTA
Raw almond mousse, carrots salad and ginger sauce

85 €

antipasti

TERRINA DI CARNI MISTE
Terrine of vegetables, pork,
foie gras and Passito wine
28 €

CARCIOFO DI MENFI
Crispy artichoke, Piacentino ennese cheese
fondue and parsley
24 €

FINOCCHI E ARANCE
Fennel and roasted Tarocco orange, red
onion, critmo e black olives
24 €

SEPPIA
Cuttlefish tartare, pickled almonds,
cuttlefish consommé
26 €

primi

RAVIOLI DI CASA PLANETA

Homemade ravioli with Belice sheep's ricotta, mint and Kamarino tomatoes sauce

28 €

CICIRI

Chickpea gnocchi from Serra Ferdinandea. Sicilian pecorino cheese fondue, vegetale jus and wild herbs

28 €

SPAGHETTI E CAPESANTE

Fresh artisanal spaghetti, scallops and samphire

30 €

RISOTTO E CAVOLI

Risotto “San Andrea” with different varieties of brassicas from the Planeta garden and “tuma persa” cheese

28 €

secondi

DECLINAZIONI D'AGNELLO
Roasted Sicilian lamb, couscous and vegetables with lamb pluck and kofta

38 €

NASELLO E COZZE
Hake, mussel and peas broth

38 €

MANZO E CAFFè
Beef picanha, coffee and cannellini beans with kumquat mustard

35 €

RICCIOLA E MANDORLE
Spicy yellowtail, marinated chard and toasted almond

38 €

Dessert

CRETTO*

Lemon meringue, sage ice cream, butter biscuit

20 €

* *I Our homage to Alberto Burri's Cretto in Gibellina, the incredible work of art built on the remains of the city of Gibellina destroyed by the earthquake.*

MIELE

Serra Ferdinandea honey ice cream produced by Sicilian black bees, cuccia, cooked wine and buttermilk foam

20 €

MANDORLA E CAROTA

Raw almond mousse, carrots salad and ginger sauce

20 €

SAVARIN

Classic Savarin with china, strawberries and custard

20 €

formaggi

Our selection of Sicilian cheeses: between historic "caci" and small masterpieces of natural cheesemaking

selection of 5 cheeses	18 €
one of your choice	8 €

CAPRINI
Fresh goat cheeses from Sicilian and Girgentana goats, acidic, delicate and highly digestible.

PIACENTINU ENNESE DOP
Hard cheese, made from sheep's milk with Sicilian saffron pistils and black pepper. Intense and aromatic.

PROVOLA DELLE MADONIE
Slow Food Presidium stretched curd cow's milk cheese with a lemon inside. Delicate with intense citrus notes.

RAGUSANO DOP
The king of caciocavalli and among the oldest Sicilian cheeses. Intense and complex.

RICOTTA DI PECORA
Fresh daily ricotta produced a few km from La Foresteria, light, sweet and delicate.

TALIA
Creamy cow cheese reminiscent of Taleggio, produced with natural rennet. Delicate and creamy.

TUMA PERSA
Rare cheese from Monte Sicani sheep's milk, it is produced by only one producer in the world. Marked flavor with a clear herbaceous aftertaste.

VASTEDDA DEL BELICE
The only stretched curd sheep's cheese in the world produced in the Belice Valleyk, fresh and delicate.

The tasting is served with jams, marmalades and black bee honey from Serra Ferdinandea

ingredients

EVO OIL

In our kitchen we only use Planeta extra virgin olive oils, produced on our Capparrina estate, not far from La Foresteria. We use, three types of oil to accompany bread and for each preparation: an iconic blend that tells the essence of the flavor of the Menfi area and two monovarietal oils which underline the taste and organoleptic characteristics of each olive variety. Nocellara with its notes of tomato leaf, vegetal and fresh. Biancolilla with delicate almond notes.

OLIO EXTRA VERGINE DI OLIVA I.G.P. SICILIA - 55% Nocellara del Belice, 30% Biancolilla, 15% Cerasuola

OLIO EXTRA VERGINE DI OLIVA DENOCCIOLATO NOCELLARA I.G.P. SICILIA - 100% Nocellara del Belice denocciolata

OLIO EXTRA VERGINE DI OLIVA DENOCCIOLATO BIANCOLILLA IGP SICILIA - 100% Biancolilla denocciolata

ALMONDS

Luz is the Aramaic and Arabic term for the mystical almond, a perfect geometric figure, generated by the intersection of two circles. Luz almonds are born from the almond grove we planted - following a centuries-old tradition - next to our vineyards and to the carob trees, in the Buonivini district among the white limestone lands of Noto.

CHICKPEAS

On the Serra Ferdinandea estate, on the western edge of the Sicani Mountains, between Sciacca and Sambuca di Sicilia, the Planeta family and the French Oddo family have created an ideal agricultural company, an expression of superior harmony that finds its greatest realization in nature. Here, next to the Grillo and Nero d'Avola vineyards, a rare variety of Chickpea is grown, very small and with an intense flavour. Ancient variety that has become rare and unobtainable because it is small and not very productive, the smooth chickpea "Sultano" is a cultivar of the "cicer arietinum", a cultivated legume native to the Middle East for centuries in Sicily and throughout the Mediterranean.

ingredients

TOMATOES

The Kamarino tomato is produced in the Vittoria area, with a completely integrated supply chain: from management and protection of the soil and its substrates, to the cultivation, harvesting and selection of tomatoes. Kamarino are characterized by their immediate recognition and unmistakable flavour. Their sweetness and texture are unique.

VEGETABLES

In our Gurra garden, a few hundred meters from the resort, we produce most of the fruit and vegetables you will taste in the Foresteria. Strictly organic and free of treatments, the vegetables planted in the garden are picked and served the same day, to guarantee absolute freshness and intensity.

AROMATICS HERBS

When we designed La Foresteria, we had room the world of medicinal plants is at the center: the outdoor spaces are characterized by 55 flowerbeds with 45 different essences, from the most common and used ones such as oregano or marjoram or savory, up to some of the most sought after, such as kritmo or Jerusalem sage.

GRAINS

To produce our bread, all pastries and our artisanal pasta, we use exclusively flours made from ancient Sicilian grains, milled using natural stone with ancient hand-grilled millstones. The scent of Tumminia, of Perciasacchi, the finesse of Mallorca, the intense color and the marked flavor of Sicilian durum wheat are important ingredients for our cuisine..

FISH

We prefer local varieties and support numerous fishermen on the southern coast of Sicily who are attentive to the sustainability of fishing and the protection of both fish species and the seabed.