

## APERITIVES

Sicilian sparkling wine	€12
Italian sparkling wines	€12
Champagne	€16
Alcohol free wine	€ <del>10</del> 16

## WINES BY THE GLASS

### White Wines

Outis Etna Doc 2009 - Biondi Vini	€ 24
Shiarà Catarratto 2015 - Castelluccimiano	€ 16
Grappoli del Grillo 2017 – Marco De Bartoli	€ 12
Moscato Giallo 2018 – Franz Haas “Trentino”	€ 12
Riesling Trocken 2014 – Fritz Haag “Germania”	€ 18
Rotemberg Alsace 2008 – Zind Hunbrecht “Francia	€ 35

### Red Wines

Vinudilice Rose’ 2010 – I Vigneri	€ 16
Sammauro Cerasuolo di Vittoria 2014 - Nanfro	€ 12
Missoni 2013 – Feudi del Pisciotto	€ 12
Etna Doc Tascante 2014 – Tasca D’Almerita	€ 16
Amarone Docg 2015 – Massimago “Veneto”	€ 25
Chambolle Musigny 2017 – Bruno Clair	€ 35

## PIATTI A' LA CARTE

2 courses for people € 80

3 courses for people € 100

## TASTING MENU'

**Equilibrio** € 100  
(5 courses)

**Origine** € 125  
(7 courses)

**Magma** € 140  
(8 courses)

## WINE PAIRING

4 Glasses € 55

5 Glasses € 65

7 Glasses € 85

6 Glasses "Le riserve" (min 2 people) € 120

6 Glasses "Le Bolle" (min 2 people) € 100

Cover € 4

*The menu may vary according to market availability.*

*Each tasting menu, given its complexity, is intended for the whole table.*

*The menus cannot be divided.*

# MAGMA

*"The best ideas come not from reason, but from lucid, visionary madness."*

## **Raw seafood**

In 5 variant

## **Grilled lobster**

Porcini mushrooms bernese, Jerusalem artichoke and asparagus with Vermouth

## **Creamed linguina**

Cockles and sea cicadas, almonds, lemon and bay leaf powder

## **Minestra of mixed pasta**

Shellfish, rock fish

## **Caponatina primaverile**

fava beans, peas and artichokes, pecorino and black cherry ice cream

## **Lamb "abbuttunatu come un'impanatigghia"**

Fava beans cream, salsify

## **Pigeon**

Flowers of hibiscus and quince

## **Buffalo yogurt foam**

Passion fruit, tonka bean crumble

*We will happily offer you a wine by the glass in combination with the tasting menu.  
Each tasting menu, given its complexity, is preferably intended for the whole table.  
The menus cannot be divided.*

## **ORIGINI**

*"Taste is the good sense of genius."*

### **Raw seafood**

In 3 variant

### **Squid Raviolo with its ink**

potatoes foam, crispy lentil, nepitella, candied lemon

### **Mullet "in beccafico"**

Red artichoke from Mazara, mushrooms and Majorcan

### **Risotto "mare e monti anni '80"**

red shrimps from Mazzara, mushroom, maiorchino cheese

### **Grilled quail**

Dates and figs, shallot and leek, pomegranate molasses

### **Black pork fillet and ribs**

"trappitara" beans, raspberries

### **Pears and chocolate**

Ricotta cheese icecream, pink pepper sauce

*We will happily offer you a wine by the glass in combination with the tasting menu.  
Each tasting menu, given its complexity, is preferably intended for the whole table.  
The menus cannot be divided.*

## **EQUILIBRIO**

*"There is no love more sincere than the love of food."*

### **Codfish cooked in hemp milk**

chickpea croquette, crispy spinach, garlic cream

### **Raviolo with "broccoli arriminati"**

anchovies's Sclacca cream, mackerel, "atturrata" crumb  
pinenut cream

### **Macaroni timbale**

Guinea fowl, vastedda del Belice and cinnamol

### **Rabbit "mangia e bevi"**

Carrot and ginger sauce, sweet and sour vegetables

### **Black truffle tiramisu'**

Coffee cream, hemp crumble

*We will happily offer you a wine by the glass in combination with the tasting menu.*

*Each tasting menu, given its complexity, is preferably intended for the whole table.  
The menus cannot be divided.*

## END OF THE MEAL

### **Cassata with chocolate modicano**

almond mousse, ciaculli Mandarin sorbet € 16

### **Cannoli with ricotta**

warm gruel of figs, nougat ice cream € 16

### **Buffalo yogurt foam**

Passion fruit, tonka bean crumble € 16

### **Pears and chocolate**

Ricotta cheese icecream, pink pepper sauce € 16

### **Black truffle tiramisu'**

Coffee cream, hemp crumble € 18

## **Cheese**

4 Tastings € 15

6 Tasting € 22