



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.*

*Research 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



*casa planeta* PAG. 3

*estate* PAG. 4

*orto* PAG. 5

MENU à LA CARTE PAG. 6

INGREDIENTS PAG. 10

Tasting menus are available exclusively for the entire table.

WINE PAIRING 3 GLASSES 40€  
WINE PAIRING 5 GLASSES 60€

Microfiltered Water 4€

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 vegetables, pork, Sambuca di Sicilia  
truffles and Planeta Passito foie gras

### **RAVIOLI DI CASA PLANETA**

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

### **MINESTRA DI PESCE DI CASA PLANETA**

Broken spaghetti and fish soup

### **NASELLO E COZZE**

Hake, mussel and peas broth

### **SAVARIN**

Classic Savarin with china, cherries and  
custard

85 €

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



*estate*

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

**ASTICE E SOMMACCO**

Lobster carpaccio, Siracha sauce and sumac

**100% POMODORO**

Dorilli's tomato variation

**SPAGHETTO FRESCO CON LE SARDE**

Fresh artisanal spaghettoni, white miso and  
saffron

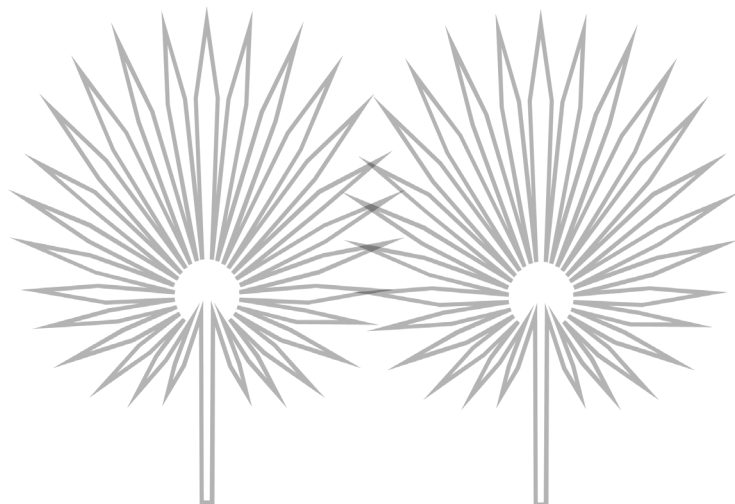
**ANGUILLA ALLA GRIGLIA**

Grilled eel, green olive and bay tree tepenade

**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  
different dressing

**100% POMODORO**

Dorilli's tomato variation

**CICIRI**

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

**“STIGGHIOLA” VEGETALE**

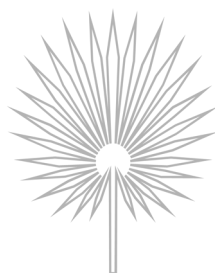
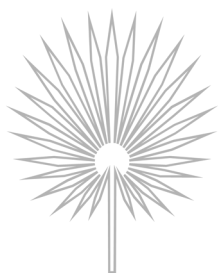
Grilled asparagus, miso and mandarin

**MELANZANA**

Aubergine, almond milk and turnips

**MANDORLA E CAROTA**

Raw almond mousse, carrots salad and  
ginger sauce



85 €



## *antipasti*

### TERRINA DI CARNI MISTE

Terrine of vegetables, pork, Sambuca di Sicilia  
truffles and Planeta Passito foie gras

28 €

### 100% POMODORO

Dorilli's tomato variation

24 €

### PALAMITA E PEPERONE

Lightly smoked bonito, roasted pepper foam  
and black olive juice

24 €

### SEPPIA

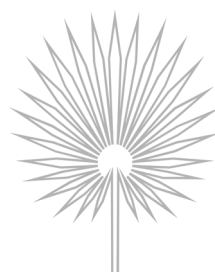
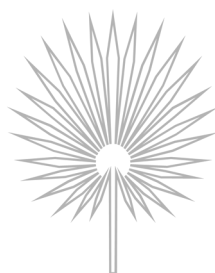
Cuttlefish tartare, pickled almonds,  
cuttlefish consommé

26 €

### MELANZANA

Aubergine, almond milk and turnips

24 €





*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 €

### MINISTRA DI PESCE DI CASA PLANETA

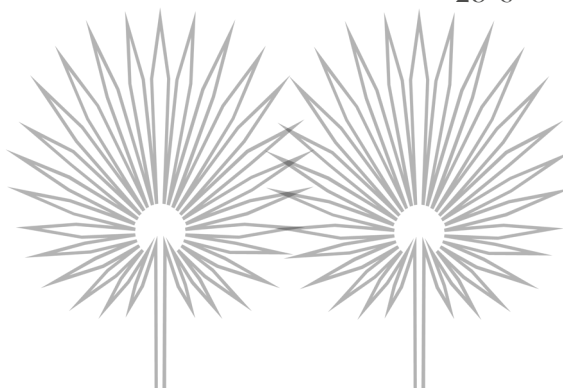
Broken spaghetti and fish soup

28 €

### SPAGHETTO FRESCO CON LE SARDE

Fresh artisanal spaghettoni, white miso and  
saffron

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

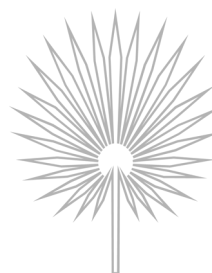
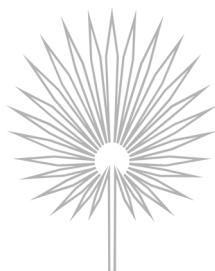
Beef picanha, coffee and cannellini beans with kumquat mustard

35 €

### RICCIOLA E MANDORLE

Spicy yellowtail, marinated chard and toasted almond

38 €







## *Dessert*

### CRETTO\*

Lemon meringue, sage ice cream, butter  
biscuit

20 €

*\* 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

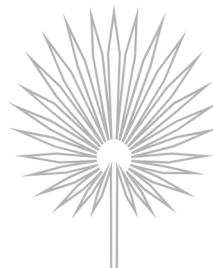
Raw almond mousse, carrots salad and  
ginger sauce

20 €

### SAVARIN

Classic Savarin with china, cherries 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 Valley, 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 Ferdinanda 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.