



SIGNUM

SIGNUM

MENU

Signum is a family story. Signum is home.

SIGILLO | 9 dishes 195 euro / 12 dishes 250 euro

Welcome to the kitchen
Bagnacauda with raw sea urchins
Lemon granita, parsley and spicy dressing

- Murena 3.0
- Amberjack carpaccio, anchovy garum and herb oil
- Salina red prawn, Bloody Mary, fruit, and salted lemon

- Barbeque breaded scabbard fish, almonds, and “leche de tigre”
or
- Grilled rabbit with mushrooms and sea fennel

- Spaghetti with anchovies and fennel

- Octopus fagottino, nduja, potato, lemon and black olives
or
- Tortelli in chicken broth, red prawns and black truffel

- Snapper, marinated lettuce, orange and anchovies

- Lobster with vegetables and mayonnaise laquered with malvasia
or (+15 euro)
- Nebrodi black piglet

Capers of Salina ice cream

- Lemon meringue tart
or
- Bread and chocolate

Piccola pasticceria

OLTREMARE | 8 dishes 185 euro

Welcome to the kitchen
Bagnacauda with raw sea urchins
Lemon granita, parsley and spicy dressing

- Dry-aged swordfish with grapefruit
- Red mullet, almond soup, clams, lemon and bottarga
- Smoked alalunga, wild fennel with brown fish stock
- Squid, bread, #tumapersa and swiss chard

- Mezzo rigatone with scorpion fish, saffron, orange and chicory
- Tortello with cuttlefish concentrate

- Dry-aged grouper fish, both cooked and raw

Capers of Salina ice cream

- Monte Fossa

Piccola pasticceria

RADICI | 7 dishes 170 euro

Welcome to the kitchen
Courgettes and black olives
Lemon granita, parsley and spicy dressing

- Swiss chard, potatoes, leeks and ginger
- Carrot, robiola and coffee

- Chickpea buttons, smoked rosemary, caper leaves and tomato water
- Vegetable lasagna “umami”

- Aubergine, spices and walnuts
- Grilled escarole, yogurt, pine nuts, raisins and capers

Capers of Salina ice cream

- L’Orto
or
- Prickly pear and honey cous cous

Piccola pasticceria

Like an indelible mark imprinted on the land, on the pale pink limestone walls, on the black lava beaches, on the terraces filled with bougainvillea, on the scents that fill the air... a seal. A sign that instantly captures the many travelers who have landed on the island, guests who have become friends, eager for a sanctuary in which to relax and love each other while indulging in simple pleasures, greeted by friendly glances, pampered, won over by the unique flavors of the cuisine. Because Signum is sharing a world of simplicity, taste and well-being in perfect Mediterranean style.

À la carte selection

It is possible to choose freely from the tasting menus:
2 dishes per person, excluding dessert: 95 euro
3 dishes per person, excluding dessert: 140 euro

Dish available only in the tasting menus

A la carte desserts 25 euro

Selection of sicilian cheeses 22 euro

For reservations for more than 4 people a tasting menu will be served for the entire table: due to the complexity of the menus, it will not be possible to choose a la carte.

Service charge 5 euro / Water 5 euro

The menu can be subject to changes, based on seasonality of ingredients and in correlation with the availability of the market. The preparation of some of our dishes may foresee the use of natural food additives. In compliance with legal requirements, fish intended to be eaten raw had undergone prior reclamation treatment. It may also have been kept at negative temperatures (≤-20°C per 24 ore/≤-35°C per 15 ore) and undergone freezing treatment. Food may have undergone freezing treatment according to Regulation (CE 853/04). If you happen to have any food allergies and/or intolerances, ask our staff who will provide you with adequate information about our food and beverages..

SIGNUM

MENU

Signum Restaurant

Dessert and cheeses

Selection of sicilian cheeses	22 euro
Lemon meringue tart	25 euro
Bread and chocolate	25 euro
L'orto	25 euro
Monte Fossa	25 euro
Prickly pear and honey couscous	25 euro

The menu can be subject to changes, based on seasonality of ingredients and in correlation with the availability of the market. The preparation of some of our dishes may foresee the use of natural food additives. In compliance with legal requirements, fish intended to be eaten raw had undergone prior reclamation treatment. It may also have been kept at negative temperatures ($\leq -20^{\circ}\text{C}$ per 24 ore/ $\leq -35^{\circ}\text{C}$ per 15 ore) and undergone freezing treatment. Food may have undergone freezing treatment according to Regulation (CE 853/04).

If you happen to have any food allergies and/or intolerances, ask our staff who will provide you with adequate information about our food and beverages.