

*We are in the heart of the ancient seaside village of Marzamemi,
in front of the immense blue of the sea, and we plan to introduce you to
a magical place, which you recall the essence of the conviviality
of a true "Arab courtyard" where you can relax immersed in the water of the sea.
In the kitchen, our chef Massimo Giaquinta and the brigade
have studied ancient and new recipes of Mediterranean cuisine
to let you try them, dishes steeped in multiculturalism and exoticism
with a fish caught just a few steps from the restaurant.
The dining room staff will be able to accompany you on a food and wine journey
to enhance the thought of "Cuisine".
To ensure excellent service and to better enjoy our dishes
changes to the menu cannot be made,
except for allergies, and / or divisions of dishes.*

DÉGUSTATIONS

SEVEN DAYS ON ISLAND 160,00

THREE STARTERS, TWO FIRST COURSES, ONE MAIN COURSE, ONE DESSERT

CALATU, SALPATU 120,00

FISH TASTING MENU 5 COURSES

TWO STARTERS, ONE FIRST COURSE, ONE MAIN COURSE, ONE DESSERT

TERRAE 100,00

MEAT TASTING MENU 5 COURSES

TWO STARTERS, ONE FIRST COURSE, ONE MAIN COURSE, ONE DESSERT

WINE PAIRING

TERRA MIA 60,00

AROUND THE WORLD WITH 5 GLASSES 80,00

TASTING MENU ARE SERVED FOR THE WHOLE TABLE

STARTERS

ANCHOVIES ICE CREAM 24,00

ANCHOVIES, GARLIC, ONION, PINENUTS, RAISINS, WINE, MILK, WILD FENNEL,
LEMON, TOMATO, OREGANO, CHEESE, SALT, EVO OIL.

RAW FISH 50,00

AMBERJACK, COREGONE'S CAVIAR, RED SHRIMP, SCAMPI, OYSTER, POP CORN, SOY,
LEMONGRASS, BASIL, LARD, ORANGE, MULBERRY JAM, EVO OIL.

GRATINÉ SCALLOPS, TRUFFLE CREAM AND 26,00

ALMOND MILK FOAM

SCALLOPS, ALMOND FLOUR, ONION, POTATO, TRUFFLE, MILK, BUTTER,
SALT, EVO OIL.

GRATINÉ MUSSELS, JÉRUSALEM ARTICHOKE, SEA URCHINS 26,00

AND CRUNCHY BREAD

MUSSELS, GARLIC, TOMATO, JÉRUSALEM ARTICHOKE, CHEESE, BUTTER, OREGANO,
BREAD CRUMBS, SEA URCHINS, FLOUR, SALT, EVO OIL.

FILLET OF MACKEREL, CORIANDER SEEDS CREAM, 25,00

ORANGE SALAD, ONION AND OLIVE SPONGE

MACKEREL, ONION, SALT, SUGAR, ORANGE, CORIANDER, OLIVES, WINE, EVO OIL.

ARANCINA WITH MEAT AND PROVOLONE, SPECK 22,00

AND GORGONZOLA CHEESE FONDUE

SCOTTONA, EGGS, RAGUSANO CHEESE, PANKO, SPECK, PROVOLA CHEESE,
CREAM, GORGONZOLA FONDUE, SALT, EVO OIL.

MEAT TARTARE, PLUM CAKE TOAST, YOGURT, SAUCE

AND MARINATED EGG 24,00

FILET, FLOUR, EGGS, SALT, SUGAR, YOGURT, BUTTER, BLACK TRUFFLE, CHIVES,
LEEK, CUCUMBER, MINT, EVO OIL.

FIRST COURSES

REGINETTA PASTA STUFFED WITH SWORDFISH, AUBERGINE, MINT 33,00

AND SEA ASPARAGUS

FLOUR, EGGS, ONION, GARLIC, AUBERGINE, MINT, OREGANO, BASIL, SALT, LEMON, EVO OIL.

KUZU LASAGNA 36,00

KUZU, RED SHRIMP, TOMATO, BREAD CRUMBS, GARLIC, ONION, CHEESE, PARSLEY,

SALT, EVO OIL.

SPAGHETTONE WITH RED TUNA BOTTARGA AND SOUR CREAM 35,00

FLOUR, EGGS, BOTTARGA, SOUR CREAM, BUTTER, LEMON, ONION, GARLIC,

PARSLEY, BLACK PEPPER, SALT, EVO OIL.

SNAPPER CANNELLONI ON RADISH SAUCE AND BURN LEMON FOAMS 34,00

FLOUR, EGGS, SNAPPER, RADISH, LEMON, ONION, GARLIC, MINT,

ANCHIOVES, BASIL, SALT, EVO OIL.

SPAGHETTI ON MUSSEL SAUCE AND LANGUSTIN 36,00

FLOUR, EGG, GARLIC, ONION, PARSLEY, OREGANO, MUSSEL, LANGOUSTINE,

TOMATO, POTATO, SALT, EVO OIL.

TORTELLI WITH BRAISED VEAL, CHICKEN BROTH 30,00

FLOUR, EGGS, CHICKEN, MEAT, CARROT, ONION, CELERY, GINGER, GARLIC,

BLACK PEPPER, PORCINI MUSHROOMS, SALT, EVO OIL.

MAIN COURSES

LACQUERED SLICE OF RED TUNA ON PEPERONATA 36,00

TUNA, GARLIC, ONION, PEPPER, CARROT, POTATO, LEEK, GINGER, ANCHOVIES,

SPECK, TOMATO, SOY SAUCE, HONEY, BAYLEAVES, MASALA, WORCESTER,

COCONUT SUGAR, SALT, EVO OIL.

SWORDFISH ON KAI SAUCE WITH PLUMS AND GREEN SAUCE 36,00

SWORDFISH, PLUM, RICE VINEGAR, SOY VINEGAR, RED WINE, TOMATO, CELERY,

COCONUT, CURRY, LEMONGRASS, LEEK, GINGER, GARLIC, ONION, ANCHOVIES,

LIME, MINT, BROWN SUGAR, SALT, EVO OIL.

FRIED COD WITH MUSHROOMS SAUCE AND VINEGAR MAIONESE 34,00

MORRO, PANKO, CHAMPIGNON MUSHROOM, GARLIC, ONION, LEEK,

NERO D'AVOLA VINEGAR, SALT, EVO OIL.

FILET OF SEA BASS WITH SOUR ZUCCHINI AND ALOE FOAM 30,00

SEA BASS, ONION, ALOE VERA, ZUCCHINI, GRAPPA, HONEY, SUGAR, SALT, EVO OIL.

FILET OF VEALE WITH DEMI-GLACE, PISTACHIO CRUST

AND CHARCOAL LEEKS 33,00

FILLET, CARROT, PISTACHIOS, MUSHROOMS, CRUNCHY BREAD, LEEK, HONEY,

SALT, GARLIC, EVO OIL.

WAGYU WITH MEAT KAI SAUCE 40,00

WAGYU, LEMONGRASS, BLACK PEPPER, MUSHROOMS, CARROT, GINGER, CURRY,

STAR ANISE, PAPRIKA, LEEK, COCONUT, SALT, GARLIC, EVO OIL.

DESSERTS

CANNOLI WITH RICOTTA CHEESE AND COOKED APPLE 8,00

FLOUR, LARD, PASSITO DI NOTO, WHITE WINE, SUGAR, COW'S RICOTTA CHEESE,
CINNAMON, APPLE.

PACHINESE WALK 10,00

CREAM, TOMATOES FROM PACHINO IGP, BASIL, CITRUS FRUITS, BUTTER, SUGAR,
FLOUR, MILK, SICHUAN PEPPER.

CHOCOLATE MOUSSE 10,00

GUANAJA CHOCOLATE, WHITE CHOCOLATE, CREAM, MILK, SUGAR.

FOUR QUARTERS OF CHOCOLATE WITH ALMOND ICE CREAM 8,00

CHOCOLATE, FLOUR, BUTTER, SUGAR, ALMOND, MILK, CREAM.

KIDS MENU

PASTA WITH PACHINO'S TOMATO SAUCE 10,00

FLOUR, EGGS, PACHINO'S TOMATO IGP, SALT, BASIL, EVO OIL.

PALERMITANA OVEN BAKED WITH POTATOES 12,00

BEEF, BREADCRUMBS, RAGUSANO CHEESE DOP, OREGANO, SALT, TOMATO, BASIL,
GARLIC, ONION, POTATOES, EVO OIL.

**OUR CATCHER FISH HAS UNDERGONE A REGULATED KILLING PROCESS*

(REG. CE 853/04).

***IN ACCORD WITH THE EUROPEAN LAW, WE INVITE YOU TO COMMUNICATE ANYBODY ALLERGIES*

OR INTOLERANCES (REG. 1169/2011 UE)

UNDERLINED FOODS ARE CONSIDERED ALLERGENS

BREAD, PASTA AND DESSERTS ARE PRODUCED BY OUR KITCHEN

WITH RAW AND HIGH QUALITY MATERIALS

COVER CHARGE 5,00

