

## OUR BRUSCHETTAS

(4/5 BRUSCHETTAS PER DISH)

1. WITH DATTERINO TOMATOES €. 7.00  
Datterino tomatoes, basil, EVO oil, salt  
Allergens: 1
2. WITH LARD €. 8.00  
Lard flavored with black pepper, Tuscan pecorino flakes, black bee honey sicula, chopped walnuts  
Allergens: 1, 7, 8
3. WITH PISTACHIO €. 8.00  
Pistachio pesto, semi-dry cherry tomato, almond flakes  
Allergens: 1, 8
4. WITH SALMON €.10,00  
Smoked salmon, stracciatella, rocket, ground pink pepper, salmon roe  
Allergens: 1, 4, 7
5. BUTTER AND ANCHOVY €. 9.00  
Beppino Occelli butter, anchovies from the Cantabrian Sea, lemon zest  
Allergens: 1, 4, 7

## OUR SELECTIONS AND UNIQUE DISHES

1. SELECTION OF COLD CUTS AND CHEESES €. 15.00 per person  
Tray with at least 7 cured meats, cooked and raw, and 7 cheeses, fresh and seasoned, accompanied by Sicilian black bee honey (Slowfood presidium) and jams, served with different types of bread  
Allergens: 7, 8
2. SELECTION OF COLD CUTS €. 14.00 per person  
Tray of at least 10 cooked and raw cold cuts served with bread of different types  
Allergens: 8
3. SELECTION OF CHEESES €. 14.00 per person  
Tray of at least 10 cheeses, fresh and aged, accompanied by Sicilian black bee honey (Slowfood presidium) and jams, served with different types of bread  
Allergens: 7, 8
4. SELECTION OF SMOKED SEAFOOD SPECIALTIES €. 17.00 per person  
Tray with salmon, tuna and smoked swordfish, crouton with Tuna and anchovy roe from the Cantabrian Sea  
Allergens: 1, 4

5.LA CAPRESE €. 12,00  
Plum tomato, buffalo mozzarella from Ragusa, fresh basil,  
extra virgin olive oil, salt  
Allergens: 7

6.IL BLACK ANGUS CARPACCIO €. 14,00  
Black Angus carpaccio, smoked buffalo mozzarella, rocket, walnuts,  
EVO oil  
Allergens: 7, 8

7.IL SMOKED OX €. 14,00  
Carpaccio of smoked ox round, rocket, cherry tomato, flakes of  
Parmigiano Reggiano 24 months, "Serafica" orange flavored oil  
Allergens:-

## OUR FOCACES

1.THE PORCHETTOSA €. 9.00  
Porchetta Morselli, buffalo mozzarella from Ragusa, Tuscan pecorino  
Seasoned, truffle cream, semi-dry cherry tomato, EVO oil  
Allergens: 1, 7

2.SALMON €. 12.00  
Smoked salmon, ragusana buffalo stracciatella, lemon zest, pink pepper  
Allergens: 1, 4, 7

3.MORTADELLA €. 9.00  
Mortadella Morselli with lemon and pistachio, ragusana buffalo stracciatella,  
pistachio pesto  
Allergens: 1, 7, 8

4. BUFFALO COTTO €. 10.00  
"Il Chiaramontano" cooked buffalo ham, black truffle cream,  
ragusan buffalo mozzarella, flakes of 24 month aged Parmigiano Reggiano  
Allergens: 1, 7

5. PARMA RAW RAW €. 10.00  
Raw Parma ham aged 24 months, ragusana buffalo stracciatella, rocket,  
Sicilian black bee honey  
Allergens: 1, 7

6. THE SCAPICOLLATA €. 10.00  
Scapicollata from Nepi, Caterina's cheese "Il fioreno", buffalo mozzarella from Ragusa,  
extra virgin olive oil, late Ciaculli mandarin jam  
Allergens: 1, 7

- 7.LA CAPOCOLLO € 10.00  
Capocollo di Nepi, Castelmagno Peppino Ocelli, black olive cream,  
rocket, chilli pepper filaments, EVO oil  
Allergens: 1
- 8.THE FINOCCHIONA € 9.00  
Morselli finocchiona salami, seasoned Tuscan pecorino,  
truffle cream, EVO oil  
Allergens: 1, 7
- 9.THE TURKEY € 8.00  
Roast turkey with herbs, avocado and lemon cream, parmesan flakes  
Reggiano 24 months, rocket, EVO oil  
Allergens: 1

## OUR SIGNATURE DESSERTS

BY  Nadine Giunata

- 1.CHOCOLATE AND HAZELNUT MOUSSE\* € 6,50  
Hazelnut and chocolate mousse, chocolate and hazelnut coating,  
Gluten free biscuit  
Allergens: 3, 7, 8
- 2.PISTACHIO MOUSSE\* € 6,50  
Pistachio mousse with dark chocolate heart, pistachio icing,  
Bisque Gluten Free  
Allergens: 3, 7, 8
- 3.CHEESE CAKE WITH BERRIES € 6,50  
Cheese mousse, almond crumble, jelly berries  
Allergens: 1, 3, 7, 8
- 4.CONTEMPORARY CASSATINA\* € 6,50  
Fresh ricotta mousse, almond bisque, soft royal paste and  
candied fruit decoration  
Allergens: 3, 7, 12

\*GLUTEN FREE















## ALLERGENS:

The Customer is asked to inform the dining room staff of the need to consume foods free of certain allergic substances before ordering.

During preparations in the kitchen, cross-contamination cannot be ruled out.

Therefore our dishes may contain allergenic substances pursuant to EU Reg. 1169/11.

For any information on substances and allergens it is possible to consult the specific documentation which will be provided, upon request, by the service staff.

1 Cereali contnti glutine e prodotti derivati (grano, segale, orzo, avena, farro, kamut) 	8 Frutta a guscio e loro prodotti (mandorle, nocciole, noci, noci di acagiù, di pecan, del Brasile, pistacchi, noci macadamia) 
2 Crostacei e prodotti a base di crostacei 	9 Sedano e prodotti a base de sedano 
3 Uova e prodotti a base di uova 	10 Senape e prodotti a base di senape 
4 Pesce e prodotti a base di pesce 	11 Semi di sesamo e prodotti a base di sesamo 
5 Arachidi e prodotti a base di arachidi 	12 Solfiti in concentrazioni superiori a 10 mg/kg 
6 Soia e prodotti a base di soia 	13 Lupini e prodotti a base di lupini 
7 Latte e prodotti a base di latte 	14 Molluschi e prodotti a base di molluschi 

## DRINKS

Coca Cola Classic (bottle da 33cl)	€. 3,00
Coca Cola Zero (bottle da 33cl)	€. 3,00
Aranciata Artigianale Tomarchio	€. 3,00
Limonata Artigianale Tomarchio	€. 3,00
Fever Tree – Tonic Water Premium	€. 3,50
Fever Tree – Ginger Beer – Zenzero	€. 3,50
Fever Tree – Fever Tree Mediterranean – Rosmarino e Timo Limone	€. 3,50
Schwepps Classic	€. 2,50
Schwepps Lemon	€. 2,50
San Bitter Bianco	€. 3,50
San Bitter Rosso	€. 3,50
Succo Skipper Zuegg (Ananas / Pera / Ace)	€. 2,50
Caffè	€. 1,30
Caffè al Pistacchio	€. 2,50
Cappuccino	€. 2,20
Birra Chinaschi ipa white 33 cl	€. 6,00
Birra Chinaschi iga sicilian grape ale 33 cl	€. 6,00
Birra Chinaschi small ipa sicilian small India pale ale 33 cl	€. 6,00
Birra Chinaschi ipa white 75 cl	€.12,50
Birra Chinaschi iga sicilian grape ale 75 cl	€.12,50

## Cocktails and Alcohol

Aperol Spritz	€. 7,00
Negroni	€. 8,00
Campari Liscio	€. 7,00
Campari Spritz	€. 8,00

## Gin Tonic (served with Fever Tree tonic)

Tanqueray	€. 9,00
Piazza Bologni	€.10,00
Ionico	€.10,00
Nordes	€.12,00
Roku	€.12,00
Etna Gin	€.11,00
Favignana Gin	€.13,00
Portofino	€.12,00

## Alcohol

Amaro Unico	€. 5,00
Amaro Jefferson	€. 5,00
Amaro Amara	€. 5,00
Amaro Unicum	€. 5,00
Limoncello Millelumie	€. 5,00
Rum Diplomatico	€. 8,00
Grappa Marzadro bariccata	€. 7,00
Grappa Marzadro bianca affinata in anfora di terracotta	€. 7,00
Whisky Laphroaig 10 y	€. 8,00
Whisky Johnnie Walker Green Label 15 y	€. 8,00

## Dessert and meditation wines

Passito Ben Ryé – Donnafugata	€.10,00
Malvasia Capofaro Tasca d'Almerita	€. 8,00
Passito Feudi del Pisciotto	€. 8,00
Passito Su'Luci Su'Entu	€. 8,00
Passito Assuli	€. 8,00
Terre Tardive – G.Milazzo	€. 7,00
Marsala Florio	€. 6,00