



**AMUSE BOUCHE**

**BURGER**

raw sicilian meat, Mustard Mayo and goat cheese in a flowery crust

**EGG COOKED AT 63 DEGREES**

spinach, goat's cheese foam  
and summer black truffle

**HOMEMADE ONION TORTELLI**

rabbit ragout, summer courgette cream and "tuma persa" cheese

**BEEF CHEEK**

mashed potatoes with sicilian capers and seasonal vegetables

**PREDESSERT**

**RICOTTA CHEESE CANNOLO**

Almond Ice Cream and prickly pear soup

€ 75,00

\* in combination with food, our Sommelier Mattia proposes  
a 4 glasses wine pairing at € 45

\* the tasting menus are intended for all the members of the table  
the bread with cereals is of our production with only sourdough

\* cover charge € 5