

☺ Starters

Egg cloud

egg soufflé, roast chestnut mousse, pumpkin cream and its chips

15

Tagliatelle of cuttlefish

steamed, porcini mushrooms, powder of its black and nepitella sauce

18

Carpaccio of deer

red turnip with *Campari*, hazelnut mayonnaise and black truffle tuile

18

Veal with tuna sauce 3.0

veal fillet l.t.c., tuna foam, Pantelleria capers powder
with muscat wine and caper leaves

15

Capperi's caponata [🌿]

with eggplants (at sicilian way) on savory tartlet
and chocolate from Modica PGI

12

☺ To share

Focaccia

steamed with raw Veneto ham PDO Montagnana,
burrata and pistachio

15

Raw seafood [🌿]

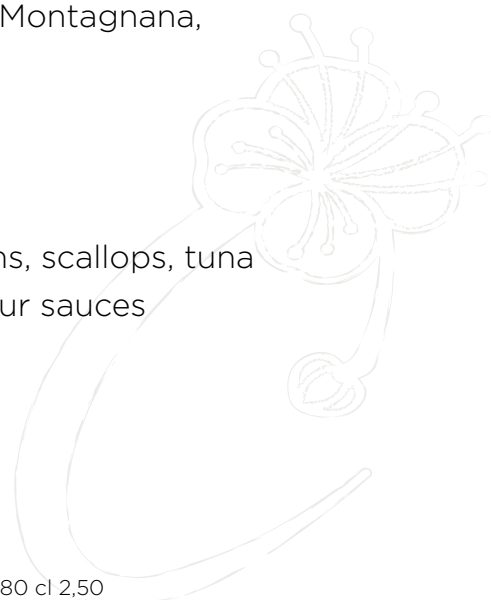
red shrimp from Mazara del Vallo, prawns, scallops, tuna
and fish of the day served with our sauces

35

Cover charge 3,00 - Water 44 cl 1,50 - Water 80 cl 2,50

[🌿] vegan dish

[🌿] dish with frozen fish product subject to remediation activities according to the law CE 852/04 plan HACCP





🍴 First courses

Spaghettoni

creamed with smoked butter, red onion and bay leaf powder,
lemongrass and anchovies as in saor

19

Striped tubes (pasta) [Ⓜ]

in a dashi broth of mushrooms, red shrimp from Mazara del
Vallo, almonds and dried tuna flakes

20

Cannelloni

of fresh pasta filled with white ragoût, crispy béchamel,
ragusano cheese fondue and pumpkin cream

19

Ri-sotto-marine [🌿]

with plankton, salicornia, red and green sea lettuce

20

👁️ **Second courses**

Veal and peat

braised veal cheek, peat whisky sauce, spicy pumpkin and black truffle

28

To the fire!

chicken cooked at low temperature, potato terrine with herbs,
crispy leek and diavola sauce

(dish for two)

26 per person

Tuna heading for Milan

tuna cutlet, braised fennel with saffron and veal juice

26

Memory of a codfish

cod in cooking oil, grilled salad, toasted corn and Vicentina sauce

28

Let's go to mushrooms 🌿

seasonal mushrooms in three variations: porcini mushroom stewed on olive
and hazelnut ground, pleurotus croquette with shiitake in sweet-and-sour,
Genovese chanterelles and champignons with grilled polenta mousse

24

👁️ **Traditional second courses**

Sliced meat of Sorana (young cow)

Limousine breed of the *Damini Butcher*

22

Fish of the day

(variable price)

Side dishes

Seasonal vegetables

6

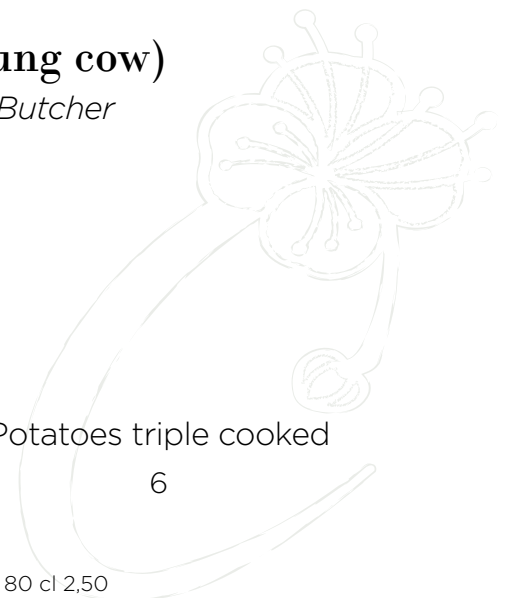
Potatoes triple cooked

6

Cover charge 3,00 - Water 44 cl 1,50 - Water 80 cl 2,50

🌿 vegan dish

👁️ dish with frozen fish product subject to remediation activities according to the law CE 852/04 plan HACCP





Desserts

TiramiSud

ground chocolate from Modica PGI slightly salted, *Nespresso* coffee
and mascarpone cream and marsala

8

The Brontese

Bronte pistachio cake with melting heart
and vanilla ice cream

10

Millefeuille of Capperi

buffalo ricotta mousse, hazelnut wafer, Frappato
Sicilian wine reduction and berries

8

Cigarettes

of crunchy chestnut tuile, lightly smoked chocolate mousse,
English soup with persimmons and vanilla

12

Trust me

... for and ending sweet surprise

12

Variation of sorbets

of our production to the tastes: lemon, grape strawberry,
persimmons and almonds


8


Selection of local and sicilian cheeses

accompanied by our chutney and honey

14

Cake service 2,00 per person
Cover charge 3,00 - Water 44 cl 1,50 - Water 80 cl 2,50

 vegan dish

 dish with frozen fish product subject to remediation activities according to the law CE 852/04 plan HACCP

The Caper in flower

Testing itinerary of 6 courses
that fully expresses our identity

Tagliatelle of cuttlefish
Carpaccio of deer

Striped tubes (pasta)
Cannelloni

Veal and peat
or
Tuna heading for Milan

Trust me


80
per person

Pairing with 5 glasses of wine

+ 30
per person

The tasting itinerary is intended for all table guests
and the price includes cover, water and coffee

Cover charge 3,00 - Water 44 cl 1,50 - Water 80 cl 2,50

 vegan dish

® dish with frozen fish product subject to remediation activities according to the law CE 852/04 plan HACCP

Allergens

We inform our kind customers that the products, meals and drinks prepared and distributed in this service, can contain ingredients or adjuvants considered allergens.

List of "Substances or products that cause allergies and intolerances" Reg.CE 1169/2011:

1. Cereals containing gluten and derivatives (1.grain, 2.rye, 3.barley, 4.oats, 5.wheat 6.khorasan)
2. Shellfishes and shellfishes based products and their derivatives
3. Eggs and eggs based products
4. Fish and fish based products
5. Peanuts and peanuts based products
6. Soy and soy based products
7. Milk and milk based products (lactose included)
8. Dried fruit (1.almonds, 2.hazelnuts, 3.walnuts, 4.pistachio, 5.cashew nuts, 6.pecan, 7.brazil nut, 8.macadamia nuts)
9. Celery and celery based products
10. Mustard and mustard based products
11. Sesame seeds and sesame seeds based products
12. Sulphur dioxide and sulphites are present at greater than 10mg/kg
13. Lupini beans and lupini beans based products
14. Molluscs and molluscs based products

Egg cloud 3, 7, 10

Memory of a codfish 4, 7

Tagliatelle of cuttlefish 3, 14

Let's go to mushrooms 8.2

Carpaccio of deer 1.1, 3, 7, 8.2, 10

Sliced meat of Sorana /

Veal with tuna sauce 3.0 3, 4, 7, 9

Fish of the day 3, 4, 10

Capperi's caponata 1.1, 9

Seasonal vegetables 7

Focaccia 1.1, 7, 8.4

Potatoes triple cooked /

Raw seafood 2, 3, 4, 6, 10, 14

TiramiSud 1.1, 3, 7, 8.1

Spaghettoni 1.1, 4, 7

The Brontese 1.1, 3, 7, 8.4

Striped tubes (pasta) 1.1, 2, 4, 8.1

Millefeuille of Capperi 1.1, 3, 7, 8.2

Cannelloni 1.1, 3, 7

Cigarettes 1.1, 3, 7

Ri-sotto-marine /

Trust me 3, 7

Veal and peat 9, 12

Variation of sorbets 8.1

To the fire! 3, 7, 9

Selection of cheeses 7

Tuna heading for Milan 1.1, 3, 4, 9

In addition to this list further details about allergens can be provided directly by our service staff.