

Starters

Egg cloud

egg soufflé, artichokes foam, wild fennel and smoked ricotta

15

Cotechino of the sea [Ⓜ]

red and black lentils in cream and crispy, rosemary essence

18

The stuffing of the tortellino

braised red onion, Parmesan Reggiano and green sauce

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 [Ⓜ]

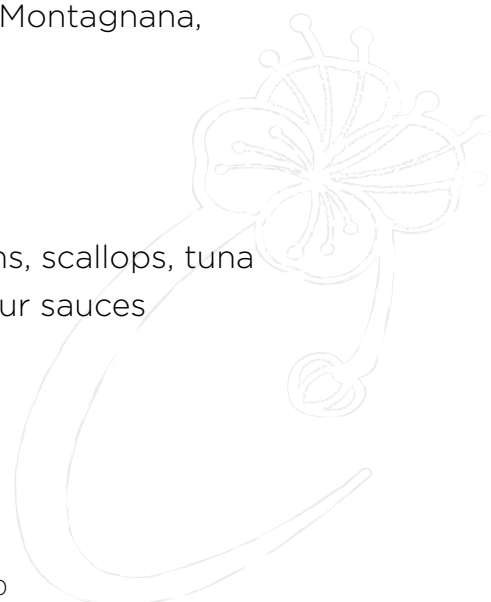
red shrimp from Mazara del Vallo, prawns, scallops, tuna
and fish of the day served with our sauces

35

Cover charge 3,50 - Water 75 cl 3,00

 vegan dish

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





☺ **First courses**

Spaghettoni

in sauce of clams, black garlic cream, salted lemon and frost of parsley

19

Canederli dumplings [☺]

of red shrimp from Mazara del Vallo cooked and raw,
spicy chicken broth and tarragon

20

Cockscombs

ravioli of fresh pasta “ridge shaped” filled with coq grilled, tuile of Grana Padano,
turnip greens and sauce of anchovies

19

Tagliolini

fresh pasta with albumen, black truffle of Norcia, marinated egg yolk
and sicilian cheese fondue with saffron and pepper

23

Ravioli [☺]

of celery, steamed, praline salted hazelnut, marinated green apple,
broth of roasted celeriac

18

👁️ **Second courses**

Veal and peat

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

28

Green pepper hare

saddle of hare, green pepper sauce, pomegranate, creamy mashed potatoes
and crunchy tuile of cocoa

28

Tuna tataki

in pistachio thin breading, soy emulsion, oil and sesame, pak-choi

26

Veil of squid

veil of squid stuffed with artichokes and capers, mayonnaise of its black,
milk sauce of toasted almonds, crumble of black bread

28

What a cauliflower! 🌿

cauliflower marinated with slightly smoked miso, saffron sauce, pesto of raisins
and pine nuts and candied lemon

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

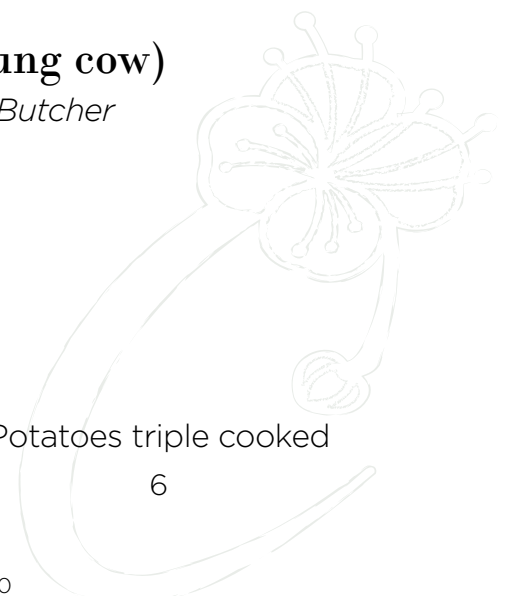
Potatoes triple cooked

6

Cover charge 3,50 - Water 75 cl 3,00

🌿 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, mulled wine reduction and berries

8

Luna Park

bavarian with apple and cinnamon, praline with almonds, salted caramel popcorn

12

Trust me

... for and ending sweet surprise

12

Variation of sorbets

of our production to the tastes: lemon, pomegranate, tangerine and wild fennel


8

Selection of local and sicilian cheeses

accompanied by our chutney and honey

14

Cake service 2,00 per person
Cover charge 3,50 - Water 75 cl 3,00
 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

Cotechino of the sea The stuffing of the tortellino

**Canederli dumplings
Cockscombs**

**Green pepper hare
or
Tuna tataki**

Luna Park


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 3,50 - Water 75 cl 3,00

 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

Tuna tataki 4, 6, 8.4, 11

Cotechino of the sea 2, 4, 9, 14

Veil of squid 1.1, 3, 8.1, 14

The stuffing of the tortellino 3, 7, 9

What a cauliflower! 1.1, 6

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

Sliced meat of Sorana /

Capperi's caponata 1.1, 9

Fish of the day 3, 4, 10

Focaccia 1.1, 7, 8.4

Seasonal vegetables 7

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

Potatoes triple cooked /

Spaghettoni 1.1, 14

TiramiSud 1.1, 3, 7, 8.1

Canederli dumplings 1.1, 2, 3, 7

The Brontese 1.1, 3, 7, 8.4

Cockscombs 1.1, 3, 4, 7, 9

Millefeuille of Capperi 1.1, 3, 7, 8.2

Tagliolini 1.1, 3, 7

Luna Park 3, 7, 8.1

Ravioli 8.2, 9

Trust me 1.1, 1.3, 3, 7, 8.2

Veal and peat 9, 12

Variation of sorbets /

Green pepper hare 1.1, 3, 7, 9

Selection of cheeses 7

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