

👁️ **The Caper in flower**

Testing itinerary of 6 courses that fully expresses our identity

“Murato” octopus | Rabbit “tuna”

Paccheri | Tortelli

Mullet or Lamb sausage

Rice and peas

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

👁️ **Before you start...**

Meat focaccia

steamed with raw Veneto ham PDO
Montagnana, burrata and pistachio

16

Seafood focaccia [®]

steamed with raw red shrimp from
Mazara del Vallo, burrata and pistachio

20

👁️ **Starters**

Egg cloud

egg soufflé, white and green asparagus,
savory crumble with parmesan cheese and Timut pepper

15

“Murato” octopus

seared octopus, Sicilian tomato sauce, black olive powder
and cuttlefish ink bread wafer

18

Rabbit “tuna”

rabbit in oil, cream of roasted carrots and vegetables in raspberry vinegar

18

Veal with tuna sauce 3.0

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


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**

Paccheri

reduction of red mullet, seared fillets of mullet, fresh broad beans, wild fennel and provola cheese cream

19

Spaghettoni [☺]

with tomato water, tartare of red shrimp from Mazara del Vallo, cream of smoked eggplant, candied lemon

20

Tortelli

of fresh pasta with Grana Padano 24 months seasoned, beef and mortadella terrine, peas and buttermilk

19

Fake maccheroncini [☺]

of nori seaweed and asparagus, almond ricotta, mint and zucchini extract, pollen

18

☺ **Second courses**

Saltimbocca

veal fillet stuffed with raw ham and sage, artichoke en papillote and Pecorino cream

28

Lamb sausage

wild mustard, asparagus, hydromel and jus of dark beer

28

Mullet

red mullet gratinated and stuffed with eggplant, coulis of roasted tomato datterino, basil and ricotta cream

28

Fish of the day

snow peas, morels, beurre blanc and essence of the sea

32

Pizzaiola [☺]

of potatoes, cream of smoked potatoes, reduction of tomato, red onion powder and fresh oregano

24

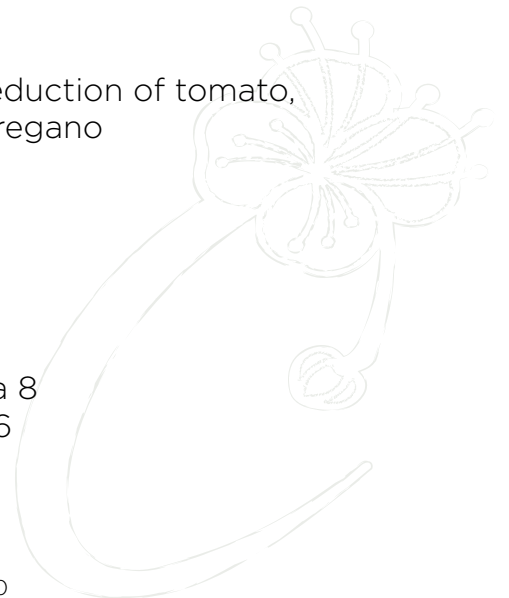
☺ **Side dishes**

- Seasonal vegetable 6
- Sicilian eggplant caponata 8
- Triple-cooked potatoes 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



Dessert

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

Rice and peas

white chocolate and raspberry crunchy

12

Trust me

... for and ending sweet surprise

12

Variation of sorbets

of our production

8

Selection of local and sicilian cheeses

four tastings

12

six tastings

18

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


Meat focaccia 1,1, 7, 8,4
Seafood focaccia 1,1, 2, 7, 8,4
Egg cloud 1,1, 3, 7, 10
"Murato" octopus 1,1, 14
Rabbit "tuna" 9
Veal with tuna sauce 3,0 3, 4, 7, 9
Raw seafood 2, 3, 4, 6, 10, 14
Paccheri 1,1, 4, 7, 9
Spaghettoni 1,1, 2, 9


Tortelli 1,1, 3, 7
Fake maccheroncini 8,1
Saltimbocca 7, 9
Lamb sausage 9, 10
Mullet 1,1, 4, 7
Fish of the day 4, 7
Pizzaiola /
Seasonal vegetable ask to service staff
Sicilian eggplant caponata 9

Triple-cooked potatoes 3, 10
TiramiSud 1,1, 3, 7, 8,1
The Brontese 1,1, 3, 7, 8,4
Rice and peas 3, 7, 8,1
Trust me 1,1, 3, 4, 7
Variation of sorbets /
Selection of cheeses 7

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 10 mg/kg
13. Lupini beans and lupini beans based products
14. Molluscs and molluscs based products

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

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