



PLUS 2.0

A new menu proposal between
tradition and sophistication

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WELCOME DRINKS

Mint water;
Ginger and lemon water;
Still and sparkling mineral water;
Almond milk.

ITINERANT WELCOME

A new concept of welcome, between show cooking and refinement within our culinary tradition.

TRAY PASSED SERVICE

Arancino "alla Norma" with basil pearls;
Sicilian pistachio basket;
Turmeric steamed bun with salmon and black garlic mayonnaise;
Battered sage leaves.

MODERN GRANITAS

Gourmet selection:
Cantaloupe granita with cured ham crunch;
"Ciauculli" mandarin granita with cocoa bean;
Catania-style seltzer granita;
Pink grapefruit granita with shrimp crumble.

PAN PIZZA

High-hydration pizzas with:
Burrata cheese and pork mortadella;
Chickpea hummus and semi-dry tomatoes;
Buffalo stracciatella and Cantabrian anchovy.

THE GASTRONOMIC JOURNEY

THE SEA

Sous-vide cod in Aeolian style with sweet and sour red onion petals;
Octopus carpaccio with wild berries and balsamic vinegar;
Raw langoustine crudité, served natural;
Mazara red prawn;
Catch of the day with wild thyme and Mothia sea salt;
Swordfish with mint and lime, served with Nocellara dell'Etna olives;
Citrus-cured salmon with Mediterranean citrus fruits and cardamom, served with citronette sauce;
House-made tuna speck with tzatziki sauce;

THE LAND

Beetroot bao with pulled pork and barbecue sauce;
Cured pork loin with mixed salad, crunchy vegetables, and cold mustard jus;
Sous-vide pork ham with cocoa and red onion;
Porchetta-style turkey roll with vegetable mirepoix and truffle sauce;
Thinly sliced chicken with arugula, pecorino shavings, and lemon mayonnaise;
Veal with tuna sauce with mixed greens and caper flower from the islands;

THE GREEN

Bulgur with basil pesto and confit tomatoes;
Sicilian caponata with almonds and chocolate;
Sardinian fregola with semi-dried tomatoes, marinated eggplant, and mint;
Sicilian eggplant parmigiana with cheese;
Venere black rice with red and yellow peppers, cucumber, Greek feta, and sweet-and-sour red onion;
Soy strips with cardoncelli mushrooms.

FRIED FOOD

Fish ragout arancini with mint and fennel;
Tempura fish bite with wild fennel and smoked honey mustard sauce;
Fried cheese;
Potato croquette with smoked scamorza and paprika;
King prawn in rice batter with poppy seeds and sweet and sour sauce;
Pork kebab skewer.

BREAD & LEAVENED

Play of textures and flavors prepared by our chefs using selected flours and traditional condiments.

COLD CUTS & CHEESES

Selection of national and local cured meats and cheeses, homemade jams, and expert staff.

SHOW COOKING

Sous-vide pork belly

Bite of sous-vide pork belly with rosemary potato cream and sweet and sour onion.

Parmigiana 2.0

Eggplant ingot with tomato gel, salted ricotta flakes, and basil pearls;

Mojito tartare

Red tuna tartare with mojito foam, citrus extract, and fresh mint;

“Al coppo” fried seafood

Crispy fried mixed small fish and baby cuttlefish, served in the traditional paper cone.

TASTING EXPERIENCE AT THE TABLE

Elegant Italian-style service of signature dishes at the table. You can decide the composition of your menu with our chefs, choosing whether to continue with refined meat or fish dishes.

THE SEA

Carnaroli risotto with langoustines, blueberries, and stracchino cheese;

Fresh pasta "Bottoni" filled with Aeolian-style sauce, served with zucchini and mint cream and anchovy spheres;

Sous-vide fillet of fresh catch with smoked eggplant cream, potato cube, and garden vegetables.

THE LAND

Carnaroli risotto with Sicilian citrus fruits, finished with traditional method butter and cheese emulsion;

"Norma 2.0" panciotti with tomato in two textures, basil gel, and salted ricotta cream;

Sous-vide pork pluma with celeriac cream, potato cake, olive powder, and mandarin gel.

SEASONAL FRUITS

ICE CREAM & BRIOCHE

CLASSIC MINI PASTRIES

MODERN MINI PASTRIES

CAKES BETWEEN TRADITION AND MODERNITY

SICILIAN CANNOLI

SWEET ENDING

The Wedding cake.

First choice fruits selection;

Selection of our homemade gelato served with small Sicilian brioche.

Chocolate and pistachio rocher;
Bronte pistachio and lemon profiteroles;
Classic and limoncello babà;
Chocolate ganache brownie;
Pastry basket with Chantilly cream and wild strawberries;
Tiramisù.

Trio of mousse: dark, milk, and white chocolate, with berry purée;
Chocolate biscuit, cannoli shell, candied pears, and dark chocolate glaze;
White chocolate mousse with black cherry glaze.

Cream and wild strawberries;
Ricotta and pistachio;
Coconut and white chocolate;
Red Rose – caramel mousse, chocolate cream, and Breton biscuit;
Black Cassata – ricotta mousse with chocolate chips, candied orange peel, and chocolate biscuit;
Coffee Gold – coffee mousse, chocolate cream, chocolate biscuit, caramel and coffee glaze.

A must-have of Sicilian pastry tradition, assembled live by our staff.

BEVERAGE AND WINES

WELCOME

Villa Sandi – Opere – dosaggio zero Brut;
Le Marchesine – Opera brut prodotto in Franciacorta;
Bortolomiol – Valdobbiadene D.O.C.G. Brut;
Castellucci Miano – VSQ brut;
Strawberry soda tea;
Virgin mojito;
Raspberry sour.

TABLE

CDC – Adenzia Sicilia D.O.C. – Grillo & Insolia – Syrah &
Nero d'Avola;
Tasca d'Almerita – Leone, Buonsenso, Lamuri,
Guarnaccio;
Castellucci Miano – Miano – D.O.C. Valledolmo;

AFTER DINNER

Villa Sandi – Opere – dosaggio zero Brut;
Le Marchesine – Opera brut prodotto in Franciacorta;
Bortolomiol – Valdobbiadene D.O.C.G. Brut;
Castellucci Miano – VSQ brut;
National and Sicilian liqueurs and bitters;
Meditation wines;
Cantine Gulino – Moscato di Siracusa;
Cantine Gulino – Passito di Pantelleria;
Hauner – Malvasia delle Lipari;



BANQUETÒ

CATERING FOR EVENTS