



# RISTORANTE KEMONIA

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The Kemonia Restaurant of the Grand Hotel Piazza Borsa takes its name from the ancient omonymous river which still flows under the city today, as it was called during the Arab-Norman period.

Also known as the "bad weather" river due to the large flow it used to boast during rainy periods.

The large room, once called "of the screams", because it was here that they took place the financial transactions of the Cassa di Risparmio Vittorio Emanuele, It boasts eight large windows with arched openings embellished with elegant Art Nouveau railings designed by Basile which flood it with light.


The period furnishings recreate the atmosphere of the time a trip to the Belle Époque or even further back in time.

The lights, the boiserie, the decorations, the curtains, almost everything has arrived intact today or has been reproduced with scrupulous rigor under careful supervision of the Superintendency of Fine Arts of Palermo.

To embellish the rooms, the large fresco "Il Risparmio" 1961, depicting a scene of pastoral and peasant work created on the occasion of the celebration of the first centenary of the Cassa di Risparmio work of the eclectic painter Eugenio (Gino) Morici - Palermo (1901 - Ibid. 1972)

Our menu tastefully created by the experience of Chef Daniele Inzerillo is taken care of down to the smallest detail, combined with a rich and always updated selection of the best Sicilian wines and those of the entire Italian peninsula.

Our cuisine is a journey of taste through Mediterranean flavours with attention to contemporaneity, to the selection of the best raw materials transformed with scrupulous respect for seasonality.



# Menu

## STARTERS

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Saute cooked caciocavallo cheese  
quenelle of violet potato with EVO oil and thyme  
with crunchy asparagus crudités  
(7)

€ 16

Fresh broad beans puree with lightly spiced sautéed chicory  
cubes of sweet and sour pumpkin  
and crouton of Castelvetro black bread

Vegan  
(1)

€ 16

The selection of Sicilian sardines in three consistencies  
A “beccafico”, Messina style and sweet and sour meatballs  
(1-3-4)

€ 18

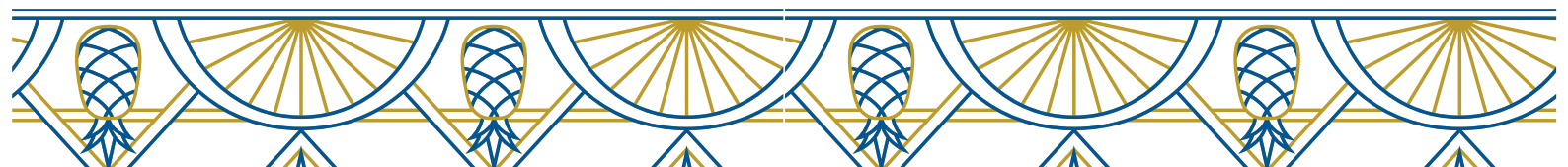
Tuna fish tataki with black sesame  
Ciaculli mandarin chutney and Marsala wine pearls  
(4-12)

€ 20

Gazpacho with cantaloupe and peach  
Mazara red prawn tartare, avocado and lime zest  
(12)

€ 22

(Numbers in brackets at the bottom of each course indicate the allergens present in the list at the bottom of the menu)





# Menu

## FIRST COURSES

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Bronze drawn square spaghetti  
in Vittoria yellow datterino tomatoes sauce  
Salina caper powder and fresh basil

Vegan  
(1-6)

€ 16

Seasonal vegetable soup with tumminia bread crouton  
(1-9)

€ 14

Potato and leek ravioli in Ragusano DOP cheese cream  
tenerumi courgette leaves and Sichuan pepper

(1-3-7)

€ 18

Acquerello aged rice in shellfish bisque  
stracciatella cheese and toasted almond petals

(2-7-8)

€ 22

Fresh pasta with cuttlefish ink  
Mazara red prawn tartare and pistachio powder

(1-2-3-4-8)

€ 25

(Numbers in brackets at the bottom of each course indicate the allergens present in the list at the bottom of the menu)





# Menu

## MAIN COURSES

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Potato millefeuille with broccoli, Giarratana onion  
and dry tomatoes

Vegan  
(1-9)

€ 15

Sicilian veal rolls  
Marsala wine braised shallots and spinach seared in EVO oil

(1-3-7-8-9-12)

€ 20

Grilled Scottona beef fillet  
rosemary potatoes with zest

€ 25

Fried fish from our seas  
with vegetable chips

(1-4-12-14)

€ 24

Croaker fillet cooked at low temperature  
lemon flavoured potato foam and sautéed garden vegetables

(4-12)

€ 24

(Numbers in brackets at the bottom of each course indicate the allergens present in the dish at the bottom of the menu)





# Menu

## DESSERTS AND CHEESES

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Sicilian cannoli as tradition

(1-3-7-8)

€ 8

Giardinetto ice cream

(1-3-7)

€ 8

Matcha tea ice cream tiramisu  
with almond crumble

Vegan  
(1-8)

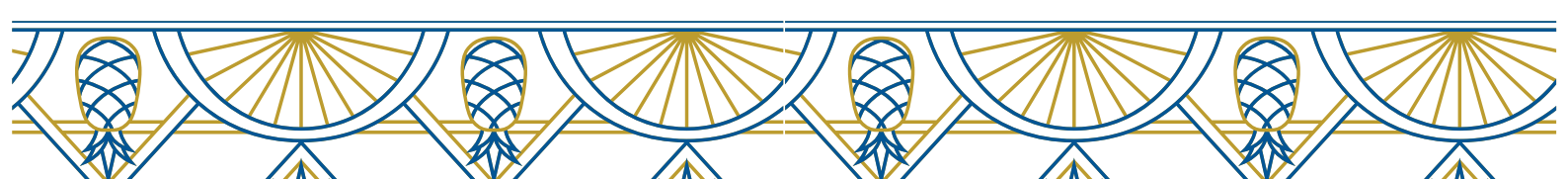
€ 10

Selection of typical Sicilian cheeses mandarin mustard  
and Madonie mountains wildflower honey

(7-10)

€ 10

(Numbers in brackets at the bottom of each course indicate the allergens present in the list at the bottom of the menu)





## *LIST OF ALLERGENS*

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1. Gluten: cereals, wheat, rye, barley, oats, spelt, kamut, including hybrids and derivatives
  2. Crustaceans and derivatives, both marine and freshwater: prawns, scampi, lobsters, crabs, hermit crabs and similar
  3. Eggs and derivatives all products made with eggs, even in minimal parts. Among the most common: mayonnaise, omelette, emulsifiers, egg pasta, biscuits and cakes, including savory ones, ice creams and creams, etc.
  4. Fish and derivatives including derivatives, i.e. all those food products that are made up of fish, even if in small percentages
  5. Peanuts and derivatives packaged snacks, creams and condiments which also contain small doses
  6. Soy and milk derivatives, tofu, spaghetti, etc.
  7. Milk and yogurt derivatives, biscuits and cakes, ice cream and various creams. Any product in which milk is used
  8. Nuts and derivatives all products including: almonds, hazelnuts, common walnuts, cashew nuts, pecans, Brazilian and Queensland nuts, pistachios
  9. Celery and derivatives present in pieces but also in preparations for soups, sauces and vegetable concentrates
  10. Mustard and derivatives can be found in sauces and condiments, especially mustard
  11. Sesame seeds and derivatives, in addition to the whole seeds used for bread, we can find traces in some types of flour
  12. Sulfur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/l expressed as SO<sub>2</sub> used as preservatives, we can find them in: preserved fish products, in foods in vinegar, in oil and in brine, in jams, in vinegar, in dried mushrooms and in soft drinks and fruit juices
  13. Lupine and derivatives are now present in many vegan foods, in the form of roasts, salamis, flours and similar which have this legume, rich in proteins, as their basis
  14. Molluscs and derivatives canestrello, razor clam, scallop, heart, sea date, cockle, Garagolo, snail, mussel, murex, oyster, limpet, sea truffle, cockle and clam etc.
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