



RISTORANTE KEMONIA

The Kemonia Restaurant of Grand Hotel Piazza Borsa takes its name from the ancient river of the same name that still flows beneath the city, as it was known during the Arab-Norman period.

It was also called the "river of bad weather" due to its large flow during rainy periods. The grand hall, once known as the "hall of cries" because it was here that the financial transactions of the Cassa di Risparmio Vittorio Emanuele took place, boasts eight large arched windows adorned with elegant liberty-style ironwork designed by Basile, flooding the room with light. The period furnishings recreate the atmospheres of the time—a journey into the Belle Époque, or even further back.

The lights, the wood panelling, the decorations, and the drapery—almost everything remains intact to this day or has been faithfully reproduced under the careful supervision of the Superintendence of Fine Arts in Palermo. Adding to the charm of the space is the large fresco titled "**Il Risparmio**" (1961), depicting a pastoral and farming scene created to celebrate the first centenary of the Cassa di Risparmio. This work is by the eclectic painter Eugenio (Gino) Morici, Palermo (1901–1972). Our menu, crafted with taste by the expertise of our Chef, is carefully curated, paired with a rich and constantly updated selection of the finest Sicilian and Italian wines. Our cuisine offers a flavourful journey through Mediterranean tastes, with attention to contemporary trends and the selection of the best ingredients, transformed with care and respect for seasonal produce.



Carta delle acque

SELECTION OF WATERS

SAN BENEDETTO RONDINELLA ATELLA

Fonte Cutolo - Atella (PV) a 500 s.l.m. residuo fisso 205 mg/l

€ 3

GERACI

Fonte Parco delle Madonie (PA) a 1500 s.l.m. residuo fisso 385 mg/l

€ 4

PANNA

Fonte Panna - Scarperia (FI) a 275m s.l.m. Residuo Fisso 142mg/l

€ 5

SANPELLEGRINO

Fonte Sanpellegrino - San Pellegrino (BS) 358s.l.m. Residuo Fisso 148mg/l

€ 5

FERRARELLE

Fonte Ferrarelle - Riardo (CE) a 350 s.l.m. Residuo Fisso 1283 mg/l

€ 5



Genu

APPETIZERS

Marinated Mediterranean white fish with gin and almond milk, cucumber and wild greens,
osmotized pineapple with red currant, cheese crisp (4-5-7-12)


€ 18

Mackerel in cooking oil on apple and Tropea red onion caponata, roasted pepper gel, and
Tumminia crunch (1-3-7-4-9)

€ 16

Scottona tartare with quail egg, Teriyaki sauce, red berries, and Wakame seaweed mayonnaise (1-3-6-7-12)

€ 32

Quinoa salad with sautéed vegetables in raspberry vinegar, young carrot and ginger extract,
avocado, and pumpkin and chia seeds (8-9) 

€ 14

Rolls with eggplant Parmigiana on a yellow datterini tomato cream, buffalo stracciatella, and basil
gel (1-5-7)

€ 14

(The numbers in parentheses at the bottom of each dish indicate the allergens, which are listed at
the end of the menu)



Genu

FIRST COURSES

Purple potato gnocchi on red pumpkin cream, vegetable brunoise, basil emulsion, toasted almonds,
and dried zucchini flowers (1-8-9) *

€ 16



Risotto with two types of confit tomatoes, eggplant, salted ricotta shavings, basil, and red tomato
powder (7-9)

€ 14



Tonnarelli with sweet garlic cream, parsley gel, chili pistils, red prawn tartare, and katsuobushi
(1-2-4-7)

€ 28

Burrata-filled tortelli with Swiss chard velouté, clams, candied lemon, and scallop powder (1-7-14) *

€ 18

Tortelli stuffed with braised beef, demi-glace with sour cream, cardoncelli mushrooms, raw zucchini
salad, and citrus crumble (1-7-8-9) *

€ 18

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the end of the menu)



Genu

SECOND COURSES

Black-eyed bean soup from Polizzi with baked onion, hazelnut crunch, Nero d'Avola reduction, and wild fennel chickpea flour chips (5-8-9-12)

€ 16



Beef tournedos cooked sous-vide, served with green sauce and Aspra anchovies with rosemary potato wedges (3-4)

€ 30

Beef braciola stuffed with Vastedda del Belice cheese and donkey mortadella in Marsala Florio Vergine, served with white oil Biancolilla potato flatbread (1-7-9-12)

€ 25

Fried small fish from the Gulf of Conca d'Oro in a light coating of ancient grains, with tempura vegetables and citrus yogurt sauce (1-2-4-7-14) *

€ 30

Pan-seared catch of the day with Chardonnay sauce, saffron-flavoured leeks, and sautéed pizzaiola-style vegetables (4-7-12)

€ 32

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Genu

DESSERTS AND CHEESES

Cannolo from Piana degli Albanesi filled with sheep ricotta cream and chocolate drops (1-7-8) *

€ 7

Modica IGP chocolate and aquafaba mousse, olive oil and cinnamon crumble, apricot compote, red berry and vanilla coulis, and dark chocolate ginger crisps (1-8) *

€ 14



Lemon mousse with a basil heart, citrus crunch, fresh fruit, and orange sponge (1-3-4-7-8) *

€ 8



Scaccio semifreddo with caramel sauce and Trapani fleur (3-7-8) *

€ 8

Selection of cheeses (Piacentino ennese, Vastedda del Belice, Pecorino siciliano, Tuma) 2 small jams, 1 honey, and dried fruit (1-7-8)

€ 20

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Genu

DESSERT WINES

Cantine Florio Targa Florio 2004
Marsala Superiore Riserva DOC Semisecco

€ 9

Cantine Pellegrino Passito di Pantelleria DOC

€ 9

Cantine Florio Morsi di luce
Terre Siciliane Zibibbo IGP

€ 10

Cantine Donnafugata Ben Rye
Passito di Pantelleria DOC

€ 14



ALLERGEN LIST

1. Gluten: cereals, wheat, rye, barley, oats, spelt, kamut, including hybrids and derivatives
2. Crustaceans and derivatives: both marine and freshwater, such as shrimp, prawns, lobsters, crabs, hermit crabs, and similar
3. Eggs and derivatives: all products made with eggs, even in minimal amounts. Common examples: mayonnaise, omelettes, emulsifiers, egg pasta, cookies and cakes (even savory), ice cream, creams, etc.
4. Fish and derivatives: including derivatives, i.e., all food products containing fish, even in small percentages
5. Peanuts and derivatives: packaged snacks, creams, and dressings containing even small amounts
6. Soy and derivatives: milk, tofu, spaghetti, etc.
7. Milk and derivatives: yogurt, cookies and cakes, ice cream, and various creams. Any product containing milk
8. Nuts and derivatives: all products including: almonds, hazelnuts, common walnuts, cashews, pecans, Brazil nuts, Queensland nuts, pistachios
9. Celery and derivatives: found in pieces as well as in preparations for soups, sauces, and vegetable concentrates
10. Mustard and derivatives: found in sauces and dressings, especially mustard
11. Sesame seeds and derivatives: in addition to whole seeds used for bread, traces can be found in some types of flour
12. Sulphur dioxide and sulphites: in concentrations above 10 mg/kg or 10 mg/l expressed as SO₂, used as preservatives.
Can be found in: canned fish products, pickled foods, in oil and brine, jams, vinegar, dried mushrooms, and non-alcoholic drinks and fruit juices
13. Lupin and derivatives: found in many vegan foods, such as roasted lupin, sausages, flours, and similar products made from this legume, which is rich in protein
14. Mollusks and derivatives: cockle, clams, scallops, heart, sea date, fasolaro, garagolo, small snails, mussels, whelk, oysters, limpets, sea truffle, tellina, and clams, etc.

* The product may be frozen

Cover charge €5.00 per person.

Please inform us of any allergies or sensitivities to specific foods.