



Easter 2026

Taste of the sea Menu

Welcome aperitif

Starters

The Chef's Four Tastings

Swordfish terrine smoked with "Sudda" hay

Cod skewer in a mixed seed crust

Renette apple caponatina in a light sweet-and-sour sauce
with Modica chocolate flakes

Scallop in squid ink on chickpea hummus with ponzu sauce

First Courses

"Acquarello" Risotto with Franciacorta, wild fennel pesto,
scampi, and citrus crumble

Panciotti filled with mascarpone and asparagus, served on
pumpkin velouté, squid julienne, and Pachino I.G.P. tomato
powder

Second Courses

Almond-crusted meagre fillet with Bouillabaisse sauce

Red tuna wrapped in pork guanciale

"Frittedda" of seasonal vegetables and potato millefeuille

Dessert

Sicilian Cassata, traditional style

Euro 80,00 per person