



Easter 2026
Taste of the land Menu

Welcome aperitif

Starters

The Chef's Tastings

Ricotta flan with crispy pork guanciale on basil-scented chickpea purée and zucchini chips

Hay-smoked beef terrine with citrus goat cheese foam and red berry sauce

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

First Courses

“Acquarello” Risotto with Franciacorta, wild fennel pesto, braised mushrooms, and citrus crumble

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

Second Courses

Braised beef cubes in Frappato wine

Crispy lamb chops with mixed with nuts

“Frittedda” of seasonal vegetables and potato millefeuille

Dessert

Sicilian Cassata, traditional style

Euro 75,00 per person