Information about the presence of substances or products that cause allergies or intolerances are available by contacting the staff on duty.
In each dish, the allergens present are identified by means of a numerical legend that refers to the list in the appendix as per EC Reg. No. 1169/2011
The Haccp procedures adopted take into account the risk of cross contamination and the staff is trained on this risk. However, it should be noted that, in some cases, due to objective needs, the preparation and administration activities may involve the sharing of areas and tools; therefore the possibility that the products come into contact with allergens cannot be excluded.
In order to guarantee freshness, based on seasonality / availability, some products are subjected to rapid blast chilling to - 18 ° C.
Allergens found in bread and leavened products 1,3,5,6,7,8,10,11,12

ALLERGENS LIST

1. Cereals containing gluten, i.e. wheat, rye, barley, oats, spelled, kamut or their hybridized strains and derived products, except:
a) glucose syrups based on wheat, including dextrose;
b) wheat-based maltodextrins;
c) glucose syrups based on barley;
d) cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
2. Crustaceans and products based on crustaceans.
3. Eggs and egg products.
4.Fish and fish products, except:
a) fish gelatine used as a support for vitamin or carotenoid preparations;
b) gelatin or isinglass used as fining agent in beer and wine.
5. Peanuts and peanut-based products.
6. Soya and soy products, except:
a) refined soybean oil and fat (1);
b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alph tocopherol acetate, tocopherol succinate natural D-alpha based on soy;
c) vegetable oils derived from soybean phytosterols and phytosterols;
d) vegetable stanol ester produced from soybean vegetable oil sterols.
7. Milk and milk products (including lactose), except:
a) whey used for the manufacture of alcoholic spirits, including ethyl alcohol of agricultural origin;
b) milk.
8. Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nuts (Western Anacardium), pecans [Carya illinoinensis (Wangenh.) K. Koch], Brazil nuts (Bertholletia excelsa), pistachios (Pistacia vera), macadamia nuts or Queensland nuts (Macadamia ternifolia), and their products, except for nuts used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
9. Celery and celery products.
10. Mustard and mustard-based products.
11. Sesame seeds and products based on sesame seeds.
12. Sulfur dioxide and sulphites in concentrations of more than 10 mg / kg or 10 mg / liter in terms of total SO 2 to be calculated for products as proposed ready for consumption or reconstituted in accordance with manufacturers' instructions.
13. Lupins and products based on lupins.
14. Molluscs and products based on molluscs.

CAPORIVO

MENÙ CAPORIVO

Starters

Roasted bonito with "pappa al pomodoro", soft curd cheese, and chard pesto (4,6,7,12)

80s-style silver scabbardfish with fennel and Nocellara del Belice olives (4,12)

€ 26,00

Luciana-style baby octopus with an escarole roll (1,4,12,14)

Catch of the day carpaccio with pistachio and lemon (4,8)

Podolica veal tartare with plum pesto, goat cheese, and truffle (7,9,12)

€ 28,00

Raw fish and shellfish "lasagnetta" with citrus sauce (2,4,8,9,10,14)

€ 30,00

Grand crudo of raw fish and seafood:

Small (2,4,14)

€ 45,00

Grand (2,4,14)

€ 55,00

First Courses

Homemade ravioli filled with wild herbs (1,3,8)

€ 28,00

Seafood linguine (1,14)

Mezzi paccheri with scorpionfish ragout and chili-spiced broccoli (1,4)

€ 32,00

Risotto with prawns, citrus fruits, and wild fennel (2,7)

€ 36,00

Tagliolini with white truffle (1,3)

€ 55,00

Main Courses

Catch of the day "all'acqua pazza" with seasonal vegetables (4)

€ 12,00/100 gr

Whole stewed cuttlefish (9,12)

€ 34,00

Fried calamari and prawns with Mediterranean dipping sauces (1,2,14)

€ 36,00

Variation of Laticauda lamb with Nocerino spring onion, potatoes, and black truffle (9,11,12)

Black suckling pig with Savoy cabbage, "papaccelle" peppers, and quince (10,12)

€ 35,00

Desserts

Babà with wild strawberries (1,3,7,12)

Tiramisù (1,3,7,12)

Chocolate "turbante" with a warm heart and hazelnut (1,3,5,7,8,12)

Pear, licorice gelato, and olive oil (3,7,12)

€ 18,00

TASTING MENÙ

Radici, Materia, Istinto.
Our menu is a constant dialogue with the seasons and what the market offers us day by day.
Let the Chef guide you on a dynamic journey: when you order, we will share our current inspirations, off-menu creations, and the suggestions of the moment.

MENÙ RADICI, MATERIA, ISTINTO

A 5-course journey according to the Chef

€ 120,00

MENÙ 3 PORTATE

A 3-course journey according to the Chef

€ 80,00

The tasting menu is available for the entire table only