

# Tasting Menu



Warm seafood salad with shellfish and molluscs,  
diced tomatoes and seasonal vegetables \*

Cuttlefish lightly roasted in a pan and served on a seasonal vegetable cream

Fillet of Tyrrhenian sole fried, creamy smoked provola cheese  
and anchovy flavored black bread

◦ ◦

Neapolitan Fusillone (spiral-shaped pasta) served  
with Jerusalem artichoke cream, langoustine tails and beer sauce

◦ ◦

Fillet of turbot baked and served with goose liver escalope,  
Port reduction and truffle shavings

◦ ◦

Pistachio and Chocolate : creamy pistachio from Bronte,  
Guanaja chocolate ice cream and vanilla crumble

Small Bakery

Coffee

€ 140,00 (for person, only for the whole table, wines excluded)