



INS EME



Masulina da magghia, we are in the bay of Catania. The name is attributed to anchovies fished in the bay with a particular technique and fishing nets.

Steak tartare – Macelleria Masseroni (150g.)	15
Masulina da magghia – Cooperativa del golfo	12
Roasted tomatoes, burrata, aceto balsamico di Modena	14
Mazara's red prawn*, carrot purée, warm butter	16
King crab, vegetables, citrus fruit dressing	30
Slow-cooked egg, mushrooms, Parmesan cream,	16
Black Angus (60days aged), mash puree, thyme (150 gr.)	24
Grilled Squids , ink aioli	19
Seared Salmon, Aji Amarillo, mais, avocado	19
Red fruit, cream, shortcrust pastry	9
Figs, “vin brulé”, vanilla ice cream	8
Water and coffee	2,5
Decaf coffee	3
Bread and service-charge	2,5

Tasting Menu (4 courses)

45

Based on local market availability some of the products might have been frozen at the origin. Should there be any, these would be marked with an asterisk*

Fish is preserved and processed when fresh according with EC 853/2004 regulation.

Kindly inform our colleagues about any of your allergies or intolerances.