



I N S E M E

Masculina 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.

Cheese selection (100g.)	12
Ham selection	16
Masculina da magghia – Cooperativa del golfo	12
Creamed cod	16
Steak tartare – Macelleria Masseroni (150g.)	15
Chickpeas puree, Crisp black cabbage, E.v.o	14
Prawn salad, seasonal mixed vegetable, Carmagnola's puree	16
Fresh pasta of the day	from 12 to 14
Slow-cooked egg, mushrooms, Parmesan cream,	16
Meets "Bombette" (Caciocavallo chees, capocollo, pata-negra bacon)	19
Palamita, yuzu-soy, sesame oil	20
Potatoes <i>gateau</i> , roasted ham, and smoked provola	8
Chocolate tarte, vanilla ice-cream, salted caramel	8
"Cantucci" / Vin Santo	10
Water "Wami" – "Water with a mission"	4
Coffee	2
Bread and service-charge	3

Tasting Menu (4 courses)	45
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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.