



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.

Masculina da magghia – Cooperativa del golfo	12
Roasted Pumpkin, grape must, hazelnuts	12
Atlantic bonito, bergamot, sesame oil	16
“Tonnato” Veal Carpaccio	16
“Lasagna”, mushrooms, sausage	14
Fresh pasta, pumpkin, taleggio cheese	12
Fresh pasta, guinea fowl, capon’s broth	14
Slow-cooked egg, mushrooms, truffle, parmesan cream	16
Cod, tomatoes, olives and capers	19
Braised Veal Cheek, potatoes purée	20
Mascarpone cheese, caffè, cocoa	8
Pears, red wine, vanille	8
Water “Wami” – “Water with a mission”	4
Coffee	2
Bread and service-charge	3
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.