



**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.

**\*\* "Tonnato" Veal Carpaccio**, our reinterpretation of this Italian traditional dish made with a slow cooked Veal's topside, thinly sliced and served with oil preserved tuna fillets sauce, lemon and Pantelleria's capers.

**To start ...**

“Masculina da magghia”, preserved red and yellow pepper, parsley	14
Amberjack tartare, celery and bottarga	18
Beef tongue, parsley cream and pickled vegetables	16
“Vitello Tonnato” **	18
Cream of corn, morels and vegetable demi-glace sauce	15

**To continue ...**

Fresh filled pasta of the day	16
‘Strascinati’ pasta with tomatoes, cooked and raw tuna	18
Slow-cooked egg, mushrooms, truffle, parmesan cream	20
Steamed catch of the day’s fish salad, lemon and parsley dressing	26
Frenched lamb rack with salted potatoes pureé	28
Mixed ceviche	25
<i>(cured prawn, fried octopus, red rocoto pepper cream, and steamed corn)</i>	
Tarte au citron	8
B52 Sundae	8
<i>(chocolate brownie, baileys and Grandmarnier ice cream, coffee jelly)</i>	
Water “Wami” – “Water with a mission”	4
Coffee	3
Bread ( Altamura’s warm artisan bread with extra-virgin olive oil)	3

<b>Tasting Menu (4 courses)</b>	<b>50</b>
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Based on local market availability some of the products might have been frozen at the origin. Fish is preserved and processed when fresh according with EC 853/2004 regulation. Kindly inform our colleagues about any of your allergies or intolerances.