

# À LA CARTE MENU

## RISTORANTE SPIRITO MEDITERRANEO

(Lunch: 1.00 p.m – 2.30 p.m; Dinner: 8.00 p.m.- 9.30 p.m.)

### Starters

Contemporary prawn cocktail... Raw red prawns, cocktail sauce ice cream and avocado	€ 22
Crab, Modica chocolate pearls, pomegranate and bread and cucumber sauce	€ 20
Like a Carbonara...Cuttlefish tagliatelle with Sicilian pork cheek and smoked onion sauce	€ 18
Our tartare from the yard...Savory puffs, red turnips, charcoal biscuit, vegetables and fermented lemon mayonnaise.	€ 18
Eggplant pralines... Aubergine and smoked scamorza croquettes, celeriac and basil.	€ 16
Marinated beef, mozzarella, summer truffle, pears and cucumber	€ 20

### First courses

Spaghettone, Grillo wine butter, red prawns, Sicilian pistachios and lemon	€ 20
Tagliolini, Sicilian almond sauce with basil, tuna fish bottarga, shellfish and burrata	€ 20
Ravioli with cod, peas and pizzaiola	€ 18
Sicilian courgette ravioli, vegetable oil fondue and pistachios	€ 18
Whole wheat pasta, vegetable pesto, Giarratana onion and semi-mature Ragusano cheese	€ 18
Paccheri wheat timilia, cockerel breast with its base, orange squash, chestnuts and sage powder	€ 20

### Second courses

Croaker, radish, turnip, oyster, yoghurt and fish egg	€ 22
Dentex à la plancha, crispy cocoa potato, four seson lemon, hazelnut and bourbon pepper	€ 25
Mullet, artichokes, citrus fruits and lemongrass	€ 23
Wild piglet chuck eye roll, anchovy butter, potatoes and sweet and sour vegetables	€ 20
Beef, chard, lettuce and celery pesto, citrus and mint	€ 24
Chianina diaphragm with its base, cold mousse of topinambur and green sauce	€ 21

### Desserts

Cassata cake, prickly pears, caramel foam, russell wheat and cinnamon	€ 6
Millefeuille with basil cream, lemon sorbet and basil pesto	€ 6
Soft thyme honey cake, with oyster ice cream and citrus gel	€ 7
Testa di turco di Scicli a modo mio...Sicilian chickpea flour puffs, "cosaruciaru" bean custard and salted Modica chocolate	€ 6
Oranges, mascarpone, bay leaves and thyme biscuit crumbs	€ 6
Meringue, cannoli wafer, ricotta and fresh fruit	€ 5

Cover charge €3 per person

## TASTING MENU

A selection from à la carte menu

Fish tasting menu (6 courses)	€ 80 per person
Meat tasting menu (6 courses)	€ 75 per person
Gourmet menu - fish & meat (9 courses)	€ 100 per person