

SICILIA



February 4 - Mars 1

COCKTAIL

BEDDA MATRI

Amaro Averna, Makers Mark Bourbon, lemon, maple syrup & milk

175

STARTER

ORANGE & FENNEL

Sliced blood orange, fennel, Pantelleria capers & olive oil

105

CAPONATA

Caponata with toasted bread, basil & pecorino cheese

115

PASTA

BUSIATE CON PESTO DI PISTACCHIO

Busiate pasta with shrimps & pistachio & zucchini pesto

305

DESSERT

CANNOLI

Pistachios, ricotta & chocolate

2 ST / 95

WINES

MARSALA

NV Florio Marsala Superiore Riserva Oltre 4 Semisecco 4cl / 80

2010 Florio Marsala Vergine Riserva 4cl / 150

WHITE

2023 Benanti Etna Bianco 195 / 875

RED

NV Marchese Mazzei Zisola, Nero D'Avola 160 / 695

ANTIPASTI

IL PANE

POMODORO E BASILICO	95
<i>Tomato, basil, garlic & toasted focaccia</i>	
DEEP FRIED POLENTA	125
<i>Deep fried polenta, tomato pesto, parmesan cheese & Pecorino romano</i>	
RICOTTA	115
<i>Ricotta, almonds, olives, lemon, peperoncino & crostini</i>	
ARANCINE	4 st / 115
<i>Deep fried truffle & mushroom risotto</i>	

CRUDO

FENNEL & PARMESAN CHEESE	95
<i>Fennel, parmesan cheese dressing, walnuts & parsley</i>	
PESCE CON PEPERONCINO	115
<i>Pike perch, parsley, mint, olive oil, chili & lemon</i>	
ALICI MARINATE	95
<i>Pickled anchovies, grated tomato, garlic, chili & olive oil</i>	
SEA BASS & TOMATO	95
<i>Sea bass, tomato, lemon & chili</i>	

SALUMI ETC

SALAME TOSCANO	75
FENNEL SALAMI	85
TRUFFLE SALAMI	95
DOLCE BASTARDO / <i>Hand cut pork salami</i>	75
MORTADELLA	85
PROSCIUTTO DI PARMA	105
COPPA / <i>Dried & lightly smoked pork shoulder</i>	85
PARMIGIANO REGGIANO	75
OLIVES	65

CLASSIC STARTERS

GARLIC BREAD	105
<i>Parsley, basil, thyme, garlic & chili flakes</i>	
STRACCIATELLA	155
<i>Garlic fried green beans, chili, almond & bread crumbs</i>	
BURRATA	185
<i>Tomato, peperoncino, fennel pollen & basil</i>	
SPICY TUNA TARTARE	175
<i>Chopped line caught yellowfin tuna, cucumber, cress, citrus & chili dressing, lettuce & breadcrumbs</i>	
VITELLO TONNATO	185
<i>Veal roast beef, tuna dressing, parmigiano reggiano, caper berries & pickled artichoke</i>	
CARPACCIO	195
<i>Beef carpaccio, truffle mayonnaise, celery, parmesan cheese & deep fried capers</i>	

ANTIPASTO MISTO

TONIGHTS SELECTION OF ANTIPASTI

Olives, ricotta, fennel salami, prosciutto, arancine & fennel salad

For 2-3 people

535

MENU DI AVVENTURA



For the whole table

ANTIPASTI

Fennel salami, ricotta & olives

PASTA

Spicy Vodka Fusillone

DOLCE

Sorbetto al limone

465



For the whole table

ANTIPASTI

Fennel salami, ricotta, prosciutto, arancine, olives & fennel salad

PASTA

Truffle pappardelle

MAIN COURSE

Grilled entrecote, truffle gnocchi, fried greens & tomato salad

DOLCE

Pineapple flambé

825

PASTA



TRUFFLE PAPPARDELLE	305
<i>Truffle, cep mushroom, parsley & parmigiano reggiano</i>	
CRAB BUCATINI	295
<i>Crab, chili, garlic, tomato, parsley, white wine, bell pepper butter & bread crumbs</i>	
DELIZIE	275
<i>Prosciutto cotto, 'nduja, mushrooms, oregano, tomato sauce provolone cheese & parmigiano reggiano</i>	
SPICY VODKA FUSILLONE*	255
<i>San Marzano tomatoes, vodka, 'nduja & parmigiano reggiano</i>	

**Also available as a vegetarian dish*

MAIN COURSES

BEETS & CELERIAC*	255
<i>Roasted celariac cream, baked beets & brussels sprouts, walnuts, browned butter, parmigiano reggiano & black truffle</i>	
MELANZANE PARMIGIANA	245
<i>Aubergine, tomato sauce, provolone cheese, mozzarella & basil</i>	
BRANZINO	295
<i>Grilled sea bass, grilled lemon and roasted bell peppers with herb and garlic butter and tomato sauce</i>	
POLPO	335
<i>Grilled polpo, baked tomatoes, beans, chili, garlic, gremolata & shellfish sauce</i>	
PORK CHOP	285
<i>Grilled Swedish pork chop on the bone, cabbage, savoy cabbage, cream, parmesan cheese & gremolata</i>	
ENTRECOTE	355
<i>250 gr. grilled Swedish entrecote, gremolata, truffle mayonnaise and tomato- & sage jus</i>	

**Also available as a vegan dish*

TROLLEY SERVICE

ROASTED CHICKEN WITH CHILI & GARLIC	695
<i>Roasted whole chicken with peperoncino & garlic. Grilled lemon, garlic fried greens & sauce suprême with thyme & garlic (rec. for 3-4 people)</i>	
DRY AGED SIRLOIN STEAK ON THE BONE	985
<i>800 gr. grilled Swedish dry aged sirloin, truffle mayonnaise, tomatoes and tomato- & sage jus (rec. for 2-3 people)</i>	

SIDE ORDERS

Side orders for your main course

CAESAR SALAD / <i>Classic Caesar salad</i>	95
POMODORI / <i>Tomato, onions & balsamic vinegar</i>	85
FRIED GREENS / <i>Fried greens with garlic</i>	85
GREEN LEAF SALAD / <i>Lettuce & balsamic vinegar</i>	65
ROASTED POTATOES / <i>Roasted potatoes</i>	55
TRUFFLE GNOCCHI / <i>Gnocchi, cream & truffle</i>	125

DESSERTS

PANNACOTTA CON VANIGLIA - 95
Vanilla pannacotta with salted caramel

GELATO - 2 SCOOPS 105
*Vanilla ice cream / Hazelnut ice cream / Coconut ice cream
Fior di Latte / Mango sorbet / Dark chocolate ice cream*

SORBETTO AL LIMONE - 85
Lemon sorbet

GRANITA - 75
Campari & blood orange

OLIVE & ALMOND CAKE - 125
*Olive oil cake with orange & almonds
Served with whipped cream*

TORTA DI CIOCCOLATO - 135
Chocolate tarte, raspberry compote & whipped cream

CIOCCOLATINO - 45
*Salted fudge chocolate praline with
almond or rosemary*



GRANDE
For 1 - 2 people

TIRAMISU
CLASSICO
*Savoiardi crackers, coffee,
liqueur & mascarpone*

195

LEMON &
RICOTTA CAKE
*Ricotta cake, mascarpone
cream & meringue*

155

TABLESIDE

PINEAPPLE FLAMBÉ

*Pineapple flambé, pistachios, black pepper,
Galliano, grappa & vanilla ice cream*

FOR 2 P. 255
FOR 4 P. 455

BOMBA

*Raspberry & mint gelato, pistachio dacquoise
& meringue*

FOR 2-4 P. 355

AFTER DINNER COCKTAILS

CAFÉ STREGA - 155
*Strega liqueur, coffee, cream
& nutmeg*

ESPRESSO
MARTINI - 175
*Absolut Vodka, Borghetti
& espresso mix*

PINEAPPLE SORBET
COCKTAIL - 155
*Italicus, prosecco &
pineapple & mint sorbet*

AMARETTO
CREMOSO - 175
*Disaronno Amaretto, Naked Malt Whisky, milk,
lemon, sugar & almond cream*

SWEET WINE

MOSCATO D'ASTI - 85

VIN SANTO - 175

ITALIAN HITS

2 cl - 50

AMARO
SAMBUCCA
FERNET-BRANCA
LIMONCELLO

THREE TIMES GRAPPA

3 x 2 cl

*One pure, one aged
and one grape typical*

200