



SHARING SET MENU

\$220⁺⁺ per person

ANTIPASTI

CARPACCIO DI POMODORI ARCOBALENO E PESCHE

Thinly sliced seasonal heirloom tomatoes and peaches dressed with white balsamic vinegar

CARPACCIO DI GAMBERO ROSSO DI MAZARA DEL VALLO

Sicilian red prawn carpaccio, tapioca crisps, lemon, chives

POLPO ALLA LUCIANA IN CROSTA DI PANE

Braised Mediterranean octopus in San Marzano tomato sauce with olives and capers, finished with crisp bread crust

BURRATA ESTIVA

Burrata, wood-charred yellow and green zucchini, fgs, pesto alla trapanese



PRIMI

GNOCCHI ALLA SORRENTINA

Housemade gnocchi baked in a wood-fired oven with fresh tomato sauce, mozzarella, lemon, basil

PACCHERI ALL'AMATRICIANA

Paccheri pasta, cured guanciale pork, San Marzano tomato, pecorino romano cheese, chilli

TAGLIATELLE ALL'ASTICE

Blue lobster, confit tomato, tarragon



PIZZA

MARGHERITA

Tomato, mozzarella Fior di Latte cheese, fresh basil

CAPRICCIOSA

San Marzano tomato, mozzarella Fior di Latte cheese, smoked mushroom, Neapolitan sausage, Salina caper, basil

TARTUFO

Smoked scamorza cream, Tuscan salami, black truffle



SECONDI

PARMIGIANA DI MELANZANE

Layered baked eggplant with parmesan cheese and smoked scamorza cheese foam

PESCATO DEL GIORNO IN GUAZZETTO

Fresh fish of the day, cooked Ligurian style in a light broth, seasonal vegetables

TOMAHAWK WAGYU SANCHOKU

Dry-aged Wagyu Tomahawk, grilled eggplant, balsamic, baby potato

GAMBERONI AGLIO E PREZZEMOLO

Grilled red prawn, garlic, parsley, Sicilian stewed tomato, eggplant



DOLCE

TIRAMISU

Mascarpone cream, coffee-soaked biscuits, Amaretto

MERINGA COTTA AI FRUTTI ROSSI

Slow-baked meringue, red berries, coulis

CANNOLI SICILIANI

Traditional cannoli, Jivara chocolate whipped cream, hazelnut praline, chocolate sauce