



**il tiránno**  
caportigia restaurant

*Menù*



## Raw food

- ~ Seared albacore on black sesame crust, with clam water and tomato 18  
④⑥⑪⑭
- ~ Shrimp tartare with Maldon salt and Volcano Gin, coconut milk and porcini mushrooms gel 24  
②⑦
- ~ Common lobster ceviche, liquid tomato, citrus and crispy Nori seaweed 28  
②
- ~ Low temperature veal cube, wasabi mayo and black garlic ice cream 20  
③⑦

## Starters

- ~ Mazara red shrimp, beet yogurt, turnip greens cooked in a frying pan and coffee powder 22  
②⑦
- ~ Mussels “alla Norma” 16  
⑦⑭
- ~ Iberian “Bellota” pork cheek frosted with Pantelleria straw wine, bbq fennels 22
- ~ Burrata cream with vegetables giardiniera and crispy egg yolk 15  
①③⑦





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## First course

- ~ Black garlic Tagliatella, sea urchins, ricotta and Syracusan lemon 25  
①③⑦
- ~ Agnolotti filled with Iberian “Bellota” piglet and ‘nduja, served with shellfish broth and seared lime extra virgin olive oil 22  
①②③
- ~ Green broccoli Tortellini, buffalo mozzarella water, onion from Tropea in osmosis and truffle 20  
①③⑦
- ~ Spaghetti with butter and anchovies, with scallop carpaccio and roasted tomato powder 22  
④⑦

## Main course

- ~ New Zealand lamb sirloin with its broth, saffron pear and star anise, dried tangerine 25
- ~ Seared tuna, bittersweet onion, plum tomato and olive ice cream 22  
③④⑥⑦
- ~ Irish Black Angus breast with beer, glazed baby carrots on dark cocoa soil and Chipotle chili 20  
①③⑦
- ~ Low temperature salmon on teriyaki sauce with fruit and vegetables crudités salad, sea urchin dressing 22  
④⑥⑨





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## Dessert

- ~ White chocolate, raspberry and salted peanut 9  
①③⑤⑦
- ~ Sicilian citrus ice cream, yuzu and basil, frozen tangerine and dark chocolate mousse 8  
①③⑦
- ~ Ricotta, black sesame crumble and grapefruit and mint salad 9  
①⑦⑪
- ~ Creamy almond, caramel capers, milk ice cream and raw evo oil 9  
③⑦⑧





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## Our tasting menus

The tasting menus are meant to be shared by all the  
diners of the table

### Journey in Sicily 60

*An actual journey to discover the main ingredients and the  
flavours of Sicily, revisited with a modern and innovative twist*

- ~ Mussels “alla Norma”  
⑦⑭
- ~ Black garlic Tagliatella, sea urchins, ricotta and Syracusan lemon  
①③⑦
- ~ Seared tuna, bittersweet onion, plum tomato and  
olive ice cream  
③④⑥⑦
- ~ Pre Dessert
- ~ Ricotta, black sesame crumble and grapefruit and  
mint salad  
①⑦⑪





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## Contrasts and Contaminations 80

*An actual fusion of ingredients and gastronomic cultures that intertwine, a menu rich in contrasts and fun for your plate, almost as a game for your taste buds*

- ~ Shrimp tartare with Maldon salt and Volcano Gin, coconut milk and porcini mushrooms gel  
②⑦
- ~ Mazara red shrimp, beet yogurt, turnip greens cooked in a frying pan and coffee powder  
②⑦
- ~ Agnolotti filled with Iberian “Bellota” piglet and ‘nduja, served with shellfish broth and seared lime extra virgin olive oil  
①②③
- ~ Low temperature salmon on teriyaki sauce with fruit and vegetables crudité salad, sea urchin dressing  
④⑥⑨
- ~ Pre Dessert
- ~ Sicilian citrus ice cream, yuzu and basil, frozen tangerine and dark chocolate mousse  
①③⑦





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## Tasting Menu Motherland 70

*An homage to the land, to the roots, to the often underestimated vegetables, this is a menu that enhance and promote the simple products that our land gives us*

- ~ Low temperature veal cube, wasabi mayo and black garlic ice cream  
③⑦
- ~ Burrata cream with vegetables giardiniera and crispy egg yolk  
①③⑦
- ~ Green broccoli Tortellini, buffalo mozzarella water, onion from Tropea in osmosis and truffle  
①③⑦
- ~ Irish Black Angus breast with beer, glazed baby carrots on dark cocoa soil and Chipotle chilli  
①③⑦
- ~ Pre Dessert
- ~ Creamy almond, caramel capers, milk ice cream and raw evo oil  
③⑦⑧





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### **Allergens list**

List of allergenic ingredients used in thi place and present Annex II of the EU Reg. No. 1169/2011 “substances or products causing allergies or intollerances”.

The relative number is noted next to the courses that contain this food.

- ① Cereal containing gluten;
- ② Crustaceans and products thereof;
- ③ Eggs and products thereof;
- ④ Fish and products thereof;
- ⑤ Peanuts and products thereof;
- ⑥ Soybeans and products thereof;
- ⑦ Milk and products thereof (including lactose);
- ⑧ Nuts and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;
- ⑨ Celery and products thereof;
- ⑩ Mustard and products thereof;
- ⑪ Sesame seeds and products thereof;
- ⑫ Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO<sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;
- ⑬ Lupin and products thereof;
- ⑭ Molluscs and products thereof.

\*We inform our kind customers that the fish meant to be consumed raw was subject to temperature reduction (in accordance with the Reg.CE n. 852/04)

The products marked with a \* are frozen: the products quickly reach -18°C, the speed in the cooling does not damage the biological structure of the food.

Freezing is the best preservation method, thanks to the thorough compliance of the cold chain during the entire process that the product undertakes to be intact when on the customer's table

\*Customers with allergies or intolerances are invited to speak to the staff for the necessary clarifications (Reg. UE 1169/2011)

