



il tirángo
caportigia restaurant

Menù

Raw Food

- ~ Cheffina's Raw Food (min 4, max 8 surprise dishes) 10 per dish
②④⑥⑦
- ~ Beet marinated Loch Fyne Salmon, stracciatella di burrata cheese and pomegranate sorbet 24
④⑦
- ~ Wagyu Carpaccio, nuts, robiola cheese from Roccaverano and blueberry gel 26
⑦⑧
- ~ Mazara red shrimp tartare, citrus soup, black garlic and black Nebrodi guanciaie crumble 26
②
- ~ Piedmont Fassona steak, egg yolk and black truffle 16 (truffle truffle €4 per ounce)
③

Starters

- ~ Cube of Nebrodi piglet in rice vinegar and honey with roasted porcini mushrooms 23
- ~ Striped prawns on teriyaki sauce, cooked beets and Porcini mushrooms ice cream 22
①②⑥
- ~ Poached egg on potato cream, Porcini mushrooms and summer black truffle 24
③⑦
- ~ Cuttlefish filled with Alaska sablefish on beet stracciatella cheese 24
④⑦





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First course

- ~ Green Agnolotti pasta filled with Argentinian rib eye on taleggio fondue and Prunier caviar 28
①④⑦
- ~ Carnaroli Risotto with prawns, fois gras and coffee 30 (minimum 2 people, waiting time 25 minutes)
- ~ Spaghetti alla chitarra with salty butter and white truffle 10 (white truffle €8 per ounce)
①④
- ~ Cocoa tagliatella with white New Zealand deer ragout 24
①
- ~ Pressed maccheroni pasta creamed with Bronte pistachio oil butter with raw and cooked Mazara red shrimp 26
①②⑦⑧

Second course

- ~ Veal cheek in Pinot Noir 24
- ~ Seared tuna with colatura di alici, cauliflower and passion fruit ice cream 24
③⑦
- ~ Truffle flavoured beef steak, butter carrots and truffle ice cream 35
- ~ Ricciola on black olives crust, onion and vanilla pumpkin 26
④





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Dessert

- ~ Sable tartlet with Bourbon vanilla creme brulee and mandarin sorbet 10
①③⑦
- ~ Dark chocolate mousse on Maldon salt crumble, red berries 9
①③⑦
- ~ Coffee cream, white chocolate, nuts and black sesame ice cream 9
①③⑦⑧
- ~ Pistachio from Bronte marinated ricotta, saffron flavoured warm pear on passito di Pantelleria small soup 9
⑦
- ~ Milk ice cream, nuts crumble, truffle, extravirgin olive oil 13
③⑦⑧

Our tasting menus

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

Truffle tasting menu 120

- ~ Piedmont Fassona steak, egg yolk and truffle
- ~ Spaghetti alla chitarra with salty butter and white truffle
- ~ Truffle flavoured beef steak, butter carrots and truffle ice cream
- ~ Milk ice cream, nuts crumble, truffle, extravirgin olive oil





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Terra tasting menu 70

- ~ Wagyu Carpaccio, nuts, robiola cheese from Roccaverano and blueberry gel
- ~ Green Agnolotti pasta filled with Argentinian rib eye on taleggio fondue and Prunier caviar
- ~ Pigeon breast, smoked leeks and raspberry sorbet
- ~ Dark chocolate mousse on Maldon salt crumble, red berries

Mare tasting menu 80

- ~ Beet marinated Loch Fyne Salmon, stracciatella di burrata cheese and pomegranate sorbet
- ~ Striped prawns on teriyaki sauce, cooked beets and Porcini mushrooms ice cream 22
- ~ Pressed maccheroni pasta creamed with Bronte pistachio oil butter with raw and cooked Mazara red shrimp
- ~ Seared tuna with colatura di alici, cauliflower and passion fruit ice cream
- ~ Sablé tartlet with Bourbon vanilla creme brulée and tangerine sorbet





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Fusion tasting menu 80

- ~ Mazara red shrimp tartare, citrus soup, black garlic and black Nebrodi guanciale crumble
 - ~ Duck breast with honey frosting, courgette baby cake
 - ~ Cocoa tagliatella with white New Zealand deer ragout
 - ~ Ricciola on black olives crust, onion and vanilla pumpkin
- ~ Pistachio from Bronte marinated ricotta, saffron flavoured warm pear on passito di Pantelleria small soup

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;





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- 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 SO₂ 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)

