



il tiráηηo  
caportigia restaurant

Menü



## Alchemy 90

- ~ Knife-beaten wagyu, Bronte pistachio mayonnaise, Nebrodi crudo powder and Melon 23  
③⑧
- ~ Mazara red shrimp carbonara with its coral 24  
③②⑦
- ~ Felicetti black garlic and chili linguine, tomato extract, basil emulsion and lobster with torch 30  
①②
- ~ Herb picanah with its cooking base, smoked potato, bell pepper ice cream and nduja 24  
③⑥⑦
- ~ Pre Dessert
- ~ Ricotta tartlet, watermelon gel and yuzu and basil sorbet 10  
①③⑦





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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 Cereals containing gluten.
- ② Shellfish and shellfish products.
- ③ Eggs and egg products.
- ④ Fish and fish products.
- ⑤ Peanuts and peanut products.
- ⑥ Soy and soy products.
- ⑦ Milk and milk-based products.
- ⑧ Nuts.
- ⑨ Celery and celery products.
- ⑩ Mustard and mustard-based products.
- ⑪ Sesame seeds and sesame seed products.
- ⑫ Sulfur dioxide and sulphites in concentrations higher than 10mg/kg or 10mg/lt.
- ⑬ Lupins and lupine products.
- ⑭ Shellfish and shellfish products.

\*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)

