



## Our tasting menus

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

## Loving raw 100

~Lobster carpaccio with maldon salt and gin on spiced prickly pear and caviar 28

 $\sim$  Balik salmon tartare with burrata, crispy Avola almonds and raspberry sorbet 24  $$4\ensuremath{(4)}(7)(8)$$ 

- Basil tagliolini with Mazara red shrimp crudo, burrata cheese, tomato extract and black garlic
- ~ Sliced tuna with oatmeal, peas, nori seaweed and apricot and chili ice cream 26 3467

## ~ Pre Dessert

 $\scriptstyle\sim$  Caramel yogurt, fruits and vegetables on red fruit soup and gin Volcano 10









## **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.

- 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.
- One of the contract of
- 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.
- (4) 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)

