



il tiránnο
caportigia restaurant

Menù



Raw

Tartare of red shrimp from Mazara with avocado, red pepper compote, and smoked yuzu infusion 28

②

Tuna crudo, basil panna cotta, katsoboushi 24

④ ⑥ ⑦

Hand-cut beef tartare, egg yolk gel, shiitake mushroom broth, crispy bread 26

① ③ ⑥ ⑩

Gran crudo Cheffina 45

② ④ ⑥





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Starters

Crispy shrimp sandwich, foie gras, cabbage, and caramelized
mandarin glaze 26

② ①

Potato cream, burst mussels, tender leek 25

⑦ ⑭

Ragusano foam, confit tomato, Tropea onion in sweet and sour,
toasted bread crumbs 24

① ⑦

Almost tuna: beetroot tartare, lemon ricotta, warm soy and mirin
broth 24

⑥





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First course

Agnolotti with black garlic, stuffed with Iberian cheek, spicy clams, and parsley-flavored extra virgin olive oil 30

③ ⑭ ①

Spaghettone with anchovy colatura, “atturrata” breadcrumb cream, ricotta, and lemon 25

⑦ ① ④

Torchio macaroni with smoked asparagus cream and raw and cooked red shrimp from Mazara 28

② ① ⑤

Insieme: homemade egg tagliolini with vanilla butter and caviar 32

⑦ ① ④





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Main courses

Lobster carbonara: CBT lobster, savory crème brûlée, guanciale powder, wagyu 36

③ ⑦ ②

Beef fillet, its sauce, port figs, spinach with garlic and oil 32

Yellowtail, beurre blanc with vanilla and lemon, crunchy salad 28

③

Vitello tonnato: CBT veal, red tuna with cinnamon, lemon mayonnaise, cucuncio with caramel, Cantabrian anchovies 28

③ ④

BBQ octopus glazed with mandarin and teriyaki with garlic black pea foam 26

⑥





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Dessert

Almond bavaroise from Avola with star anise orange reduction,
mandarin gelato, and black olive powder 10

③ ⑦ ⑧

Vanilla crème brûlée, caviar, extra virgin olive oil crumble

14

① ③ ⑦ ④

Citrus aroma: shortcrust filled with yuzu sponge cake,
mandarin, milk cream, and basil gelato 12

① ③ ⑦

Dark wafer, white chocolate mousse, black pepper strawberry
compote, strawberry gelato 11

① ③ ⑦





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Tasting menu: Foodlovers 100

Tartare de crevettes rouges de Mazara avec avocat, compote de poivrons rouges et infusion de yuzu fumé

②

Crème de pommes de terre, moules éclatées, poireau tendre

⑦ ⑭

Spaghettonne à la colatura d'anchois, crème de chapelure "atturrata", ricotta et citron

⑦ ① ④

Poulpe BBQ glacé à la mandarine et au teriyaki, avec mousse de pois noirs à l'ail

⑥

Bavarois d'amande d'Avola avec réduction d'orange à l'anis étoilé, gelato à la mandarine et poudre d'olive noire

③ ⑦ ⑧





ὁ τῖράνηο
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Tasting menu: Radici 100

Hand-cut beef tartare, egg yolk gel, shiitake mushroom broth,
crispy bread

① ③ ⑥ ⑩

CBT veal, Cantabrian anchovies, spicy mayonnaise, caramelized
cucuncio

③ ④

Black garlic agnolotti stuffed with Iberian cheek, black
truffle, and beef sauce

③ ⑭ ①

Beef fillet, its sauce, port figs, spinach with garlic and
oil

③

Dark wafer, white chocolate mousse, black pepper strawberry
compote, strawberry gelato

① ③ ⑦





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Tasting menu: Istinto 120

Six-course tasting menu at the discretion of the chef





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Food Allergens

In compliance with EU Regulation 1169/2011 of the European Parliament, the following is the list of substances or products that cause allergies or intolerances.

The corresponding number is indicated next to the dishes that contain said food.

- ① Cereals containing gluten.
- ② Crustaceans and products based on crustaceans.
- ③ Eggs and egg-based products.
- ④ Fish and fish-based products.
- ⑤ Peanuts and products based on peanuts.
- ⑥ Soy and soy-based products.
- ⑦ Milk and dairy-based products.
- ⑧ Nuts.
- ⑨ Celery and celery-based products.
- ⑩ Mustard and mustard-based products.
- ⑪ Sesame seeds and sesame-based products.
- ⑫ Sulphur dioxide and sulphites in concentrations greater than 10mg/kg or 10mg/L.
- ⑬ Lupins and products based on lupins.
- ⑭ Molluscs and mollusc-based products.

- *It is communicated to our valued customers that fish intended to be consumed raw has been treated with rapid temperature lowering (as per Reg. CE n.852/04). Products marked with * are frozen: they reach a temperature of -18°C in a very short time, and the rapid cooling does not damage the biological structure of the food. Freezing is considered the best preservation method, due to strict adherence to the cold chain throughout the process of delivering the food intact to the consumer's table.
*Guests with intolerances or allergies are invited to refer to the staff for further clarification (Reg. UE 1169/2011).

