

## **Sicilian Dominations**

Our story embraces centuries of history,  
ingredients and recipes that have formed  
the layers of this island at the center of the Mediterranean.  
A voyage through time and space, that is rooted  
in tradition while looking ahead towards the future.

*Dishes by Ciccio Sultano*

*Alessandro Fornaro*

*Service by Riccardo Andreoli*

*Beverage by Michela Vitale*



**Promotion from November 3<sup>rd</sup>  
to December 23<sup>rd</sup> for 2 people**

**Stupor Mundi**

Food tasting

€ 198+50= 248 instead of € 396

**Basileus Hyblon**

Food tasting

€ 178+50= 228 instead of € 356

**Movimento**

Wine tasting

€ 85+50= 135 instead of € 170

**Kaleidoscope**

Wine tasting

€ 140

**I Sacri**

Wine tasting

€ 200

*Tasting menus are served for everyone at the table*

*All the dishes of tasting menus can be served à la carte*

*2 dishes of your choice € 110*

*3 dishes of your choice € 155*

*4 dishes of your choice € 190*



## ***Stupor Mundi***

*Welcome from the Kitchen*

*Albacore fish, crunchy seaweed  
dashi of red tuna*

*Mushroom cappuccino*

*Leaves Lasagna  
vegetable meat*

*Capidduzzu pasta, caviar  
black tea sauce and Talisker 11 years*

*Buttons of chickpeas  
anchovies and "ciuretti"*

*Cod with 3 flowers  
saffron, capers, wild fennel flowers*

*Black truffle ice cream*

*Sicilian pork plume  
or  
Pigeon  
breast and leg*

*Milk*

*Biancomangiare and truffle  
tribute to the Normans  
Or  
Pistacchio 100%*



## **Basileus Hyblon**

*Welcome from the Kitchen*

*Anchovies and scampi  
melon sauce and seaweed*

*or*

*Warm ricotta cheese  
caviar, prawns and aromatics herbs*

*Tartlet*

*amberjack and mushrooms*

*Spaghetti*

*seurchins, scampi and Sicilian zucchini*

*or*

*Small ravioli  
double red and consommè*

*Black truffle icecream*

*Lamb*

*pumpkin and fruit mustard*

*or*

*Sea rockfish  
skewered memories*

*Milk*

*Prickly pears, Etna hazelnuts*

*Illy coffee*

*or*

*OilSaltGrain*

*“...In the kitchen, in front of a new dish, I take into consideration three basic principles:  
identity, sense of place, and responsibility. In other words, it has  
to be first and foremost mine, then Sicilian, and finally respectful of the expectations of the  
diner at the table...”*

*Ciccio Sultano*