

*Searching the seasons*  
*Choosing raw materials*  
*Balacing with lightness*

Behind simpleness and synthesis  
following the nuances of taste  
we would like to introduce you  
in the depth of our flavors

*menu*

chef

Giovanni Santoro

*Our Chef Giovanni is always ready and attentive to satisfy any demand for food.*

*In addition to the menu we offer the possibility to request meals for celiac, vegetarian, or vegan.*

*It is very important that, before you order, you inform us about any your allergies or intolerances. Our staff is always at your disposal for any questions and explanations*

List of allergenic ingredients used in this place and present Annex II of the EU Reg. No. 1169/2011 “substances or products causing allergies or intolerances”

1. Cereal containing gluten.
2. Crustaceans and products based on shellfish
3. Eggs and by-products
4. Fish and products based on fish
5. Peanuts and peanut-based products
6. Soy and soy-based products
7. Milk and dairy products (lactose included).
8. Fruits in shell and their by-products.
9. Celery and products based on celery
10. Mustard and mustard-based products
11. Sesame seeds and sesame seeds-based products
12. Sulphur dioxide and sulphites in concentrations above 10mg/kg
13. Lupine and lupine-based products
14. Molluscs and products based on mollusks

## *Meat Phalai tasting menu*

for all components in the table

Beef cheek in citrus jelly, bread crumble and roasted pepper vinaigrette

①③⑦⑨

Cauliflower soufflè with lentil soup and baked ricotta cheese ③⑦⑨

Pine needles smoked veal tartare with creamy cheese fondue and juniper ⑦

Home made Pacchero pasta filled with pears and walnuts, gorgonzola cheese and smoked duck breast ①⑦

Lamb casserole with mascotte potatoes ⑨

Shalai style cannolo with ricotta cheese ①③⑦⑧

## *Fish Phalaei tasting menu*

for all components in the table

Beer battered Mediterranean fish with orange sauce

① ④ ⑪

Raw red prawn with burrata cheese mousse and wild spinach sautéed  
with garlic

② ⑦

Smoked mackerel with red beetroot juice, crispy fennel and squid ink  
wafer

④ ⑫

Garlic, oil and chilli Linguine pasta with squid and tuna roe

① ② ④ ⑭

Tuna fish with eggplant, tomato and ricotta cheese

④ ⑦

Lemon sorbet with strawberry sauce

③ ⑦

*Shalal tasting menu “Fai tu Giovanni”*

for all components in the table

7 Courses Chef's choice

## *Starters*

Pine needles smoked veal tartare with creamy cheese fondue and juniper

⑦

Beef cheek in citrus jelly, bread crumble and roasted pepper vinaigrette

① ③ ⑦ ⑨

Cauliflower soufflè with lentil soup and baked ricotta cheese ③ ⑦ ⑨

Raw red prawn with burrata cheese mousse and wild spinach sautéed  
with garlic ② ⑦

Smoked mackerel with red beetroot juice, crispy fennel and squid ink  
wafer ④ ⑫

## *Pasta & soups*

Yellow pumpkin cream, steamed chestnuts and crouton with thyme and marjoram ①

Carnaroli rice with “vastedda del belice” cheese, pear cooked with marsala wine, toasted nuts and smoked pork ⑦⑧⑨⑫

Spaghetti pasta with broccoli sautéed with garlic, black olives cream and toasted fennel breadcrumbs ①⑦

Red prawn soup with reginetta pasta and Sicilian lemon aroma ①②④

Garlic, oil and chilli linguine pasta with squid and tuna roe ①②④⑭

## *Meat and fish*

Larded black local pork fillet with sweet and sour zucchini and mulled wine reduction ⑫

Marinated beef fillet with soy sauce, grain mustard and BBQ vegetables ⑥ ⑩

Lamb casserole with mascotte potatoes ⑨

Tuna fish with eggplant, tomato and ricotta cheese ④ ⑦

Beer battered anchovies with raspberries vinegar flavored, red onion chutney, pan fried chard and provola cheese ① ④ ⑦

## *Cheeses and dessert*

A selection of typical Sicilian cheeses with black bee honey and homemade jams ⑦

Beer battered Piacentino ennese cheese with Bronte pistachio crumble and sweet red orange sauce ① ⑦

Shalai style cannolo with ricotta cheese ①③⑦⑧

White chocolate mousse parfait with berries and cocoa crumble ① ③ ⑦

Crème brulée with citrus and ginger flavour ③ ⑦ ⑧

Rum baba with nougat ice cream and cinnamon and pear cream ① ③ ⑦

Seasonal fresh fruit with strawberries juice and green lemon ice cream