

*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

① ③ ⑦ ⑨

Eggplant and basil soufflè, tomato juice and baked ricotta cheese

③ ⑦

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

① ⑦

Seared lamb with aromatic herbs, red Etna wine reduction and coffee flavoured onion and potatoes

⑦ ⑫

Shalai style cannolo with ricotta cheese

① ③ ⑦ ⑧

## *Fish Phalaei tasting menu*

for all components in the table

Beer battered Mediterranean fish with orange sauce

① ④ ⑪

Raw red prawn with stracciatella cheese, black pepper and tomato centrifugal

② ⑦

Marinated mackerel with green apple, ginger, Sicilian gazpacho and pickled cucumber

④

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 and passito wine parfait 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

Eggplant and basil soufflè, tomato juice and baked ricotta cheese

③ ⑦

Raw red prawn with stracciatella cheese, black pepper and tomato centrifugal

② ⑦

Marinated mackerel with green apple, ginger, Sicilian gazpacho and pickled cucumber

④

## *Pasta & soups*

Vegetables soup with basil and garlic croûtons

① ⑨

Carnaroli rice with sweet red peppers, crunchy pork belly and red Etna wine reduction

⑦ ⑨

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

① ⑦

Spaghetti pasta with spring onion cream, smoked mackerel and wild fennel toasted breadcrumbs

① ④ ⑦

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

① ② ④ ⑭

Maltagliati fresh pasta with anchovies, wild fennel chickpeas cream and fried sardines

① ④

## *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

Seared lamb with aromatic herbs, red Etna wine reduction and coffee flavoured onion and potatoes ⑦ ⑫

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 (1) (3) (7) (8)

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

Crème brûlée 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