



**...Isola bella ,occhio de' mari;
dove si mescon candide
scintillando a' mattini umidi e chiari,
l'onde del Jonio e l'onde del Tirreno.
Qui nel sole sfavillan le campagne
tra 'l meridian silenzio sussurranti,
e polverosi dormono
i fichi d'India su le rupi,innanti
a una verde catena di montagne.
Lungo i golfi che curvansi incantati
si specchian le marmoree ville in giro,
e tra verzieri floridi
odon de' rivi queruli 'l sospiro
morischi bagni dagli aranci ombrati.
....I liti azzurri fremono
odorando;dall'erta il gregge pende,
e l'Etna immane all'orizzonte fuma.**

A.CESAREO

ANTIPASTI (APPETIZER)

AED

POLPO ARROSTO TERRICCIO DI OLIVE, CONFIT DI LIMONE E RUCOLA  	98
Roasted octopus, olive soil, lemon confit and rocca salad	
FRITTURA MISTA (S,G)	65
Deep fried mix seafood, tarragon mayonnaise	
FORMAGGIO CAPRINO CON SCORZONERA, CREMA DI FICHI E RIDUZIONE DI ACETO BALSAMICO * (V)	73
Gratinated goat cheese, roasted black salsify, figs compote and dried fruit, balsamic reduction	
CARPACCIO DI MANZO CON TARTUFO NERO, PARMIGIANO REGGIANO, CAPPERI CROCCANTI	118
Classic beef carpaccio, rocket leaf, black truffle, parmesan shaving, crispy capers	
TARTARE DI SALMONE CON AVOCADO, CROSTINI E YOGURT AFFUMICATO (G)	68
Fresh salmon tartare, café pan brioche crouton, avocado, smoked yogurt	
ARANCINI DI GRANCHIO (N, G)  	75
Sicilian crab arancini, pistachio olive sponge, fresh tomato basil sauce	
BUFFALO MOZZARELLA DOC NAPOLETANA (V, N) 	73
Heirloom tomato, buffalo mozzarella from Campania, basil pesto sauce, olives	
INSALATA MEDITERRANEA (V, G) 	50
Healthy salad made with cucumber, tomato, olive, onion, capers berry, basil, carasau bread	

(V) VEG (S) SHELLFISH (N) NUTS (G) GLUTEN G  HEALTHY



Not included for half board, full board



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ZUPPA (SOUP)

AED

SOUP OF THE DAY

50

Daily selection upon availability from the market

PASTE FRESCHE (FRESH PASTA)

FETTUCCINE CACIO E PEPE (G,V)

80

Homemade fettuccine, pecorino, black pepper

PANSOTTI CON ERBE DI CAMPO ALLA SALSA DI NOCI (G,N,V)

80

Filled ravioli pansotti with spinach and field nettles, ricotta, creamy walnut sauce

GNOCCHETTI CON CREMA DI MELANZANE, POMODORINI CILIEGIA E RICOTTA (G,V)

65

Potato dumpling, eggplant, cherry tomato, sheep ricotta

PAPPARDELLE CON RAGÙ' DI TRIGLIE ROSSE,PORRI E BASILICO (G)

80

Large flat noodles, pink mullet fish ragù, leeks, basil

TROFIE CON PESTO DI BASILICO,FAGIOLINI E PATATE (G, N, V) 75

Traditional pasta from Liguria with basil pesto sauce, beans and potato

PASTE SECICHE (PASTA AIR-DRIED)

SPAGHETTI "GENTILE" ALLA MARINARA (G, S)

126

Clams, mussel, shrimps, calamari, extra virgin olive oil, garlic, parsley

PACCHERI DI GRAGNANO CON POMODORINI ACCIUGHE E BURRATA (G)

95

Paccheri with cherry tomato, anchovies, burrata

ORECCHIETTE BROCCOLI E GAMBERI (G,S)

80

Typically south Italian pasta, broccoli and prawns

FUSILLONI CON PESTO ROSSO ALLA SICILIANA (N,G,V)

80

Fusilli with "red Sicilian pesto" eggplant, almond and provolone crumble

PENNE CON SPINACI MASCARPONE E SPECK AFFUMICATO (G)

85

Penne with spinach, mascarpone and smoked veal speck

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RISOTTO



AED

RISOTTO "ACQUERELLO" AI FUNGHI PORCINI (V) 95
Carnaroli Italian original porcini mushroom risotto, saffron

CARNE (MEAT)


COSTOLETTE DI AGNELLO AL FORNO CON ERBE AROMATICHE (G) 170
Marinated and breaded lamb cutlets, rosemary, mint,
garlic mustard, crispy borage

NODINO DI VITELLO CON POLENTA CROCCANTE, POMODORI 210

PROVENZALE E SALSA AL ROSMARINO (G)  
Slow roasted veal chop, crispy polenta, tomato "provenzale" rosemary jus

ANATRA CON SALSA DI CASTAGNE E MIELE, TARTUFO NERO, 155
E FRIARIELLI (N)
Duck breast with chestnut honey sauce, black truffle, roasted potato, friarielli

FILETTO DI MANZO CON PATATE ARROSTITE ALLA CIPOLLA, 220
FOGLIE DI SALVIA FRITTE E SALSA TARTARA (220 gr) (G, HB)
120 days grain fed Australian beef tenderloin, onion potato and fried sage,
baby carrots, rock salt, tartar sauce

INVOLTINI DI POLLO ALLA "MESSINESE" CON SALMORIGLIO, 165
CARCIOFI FRITTI E CAROTINE (G) 
Thin slice of chicken breast filled with mozzarella, seasoned bread crumbs,
crispy fried artichokes and baby carrots

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PESCE (FISH)

AED

GAMBERI ROSSI DI MAZARA DEL VALLO GRIGLIATI (S) 	265
Marinated grilled prawns from "Mazara del Vallo Sicily", garlic, cherry tomato confit	
BACCALA' ALLA "GHIOTTA" SICILIANA (G)	165
Slow cooked cod fish, fresh tomato, olives, capers, basil, extra virgin olive oil fried polenta and porcini	
FILETTO DI BRANZINO CON SALSA AL BASILICO, CIPOLLOTTI E CAROTE (N)  	170
Marinated and seared sea bass fillet, light basil sauce, baby onion, baby carrots	
FILETTO DI ROMBO CON SALE DOLCE DI CERVIA AROMATIZZATO ALLA VANIGLIA E SALSICCIA PICCANTE	165
Oven baked turbot fillet, sweet salt from Cervia flavored with black vanilla, tomato, beef chorizo ragout, star anis foam	

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PIZZE DEL NOSTRO FORNO (PIZZA)

AED

FRIARIELLI, PROVOLONE AND BLACK OLIVES (V) Provolone cheese, broccoletti, mozzarella, smoked buffalo mozzarella and taggiasche olives	84
CAPRESE (V) Tomato, basil, taggiasche olives, buffalo mozzarella, cow mozzarella	79
MARGHERITA (V) Tomato, mozzarella, basil	58
SICILIANA Tomato, mozzarella, oregano, black olives, capers, preserved anchovies	63
CAPRICCIOSA Veal ham, mushroom, artichoke, capers, black olives, anchovies, tomato, mozzarella	68
CALZONE RUSTICO Tomato, mozzarella, mushroom, cooked veal ham, goat cheese, sun-dried tomato	94
MARINARA WITH ANCHOVY AND BURRATA Tomato, cherry tomatoes, oregano, garlic, burrata, anchovies	79
FOUR CHEESE AND MUSHROOM (V) Mozzarella, gorgonzola, taleggio, provolone, mushroom	68

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DOLCI (DESSERTS)

AED

TIRAMISU (G) Mascarpone cream, savoiardi cookies, coffee, cocoa powder	45
IL SIGNOR BABA' (G) Traditional Neapolitan Baba'	55
ZUPPA AI FRUTTI DI BOSCO, MERINGA ALLA MANDORLA CON GELATO ALL'OLIO DI OLIVA (N) 🌱	50
Chilled berries soup, meringue extra virgin oil ice cream	
PANNA COTTA AL BASILICO CON MARMELLATA AL POMODORO E MASCARPONE AL MIELE	45
Green basil panna cotta, tomato jam, whipped honey mascarpone	
TORTA FREDDA AL CIOCCOLATO CON NUTELLA BIANCA E TONKA GELATO (G,N)	45
Chilled chocolate lava cake with Tonka bean ice cream, white nutella, crispy honeycomb	
BIANCOMANGIARE (N) 🌱	40
Traditional Sicilian sweet with set almond milk, pistachio, strawberry – almond salsa	
GUSTI ASSORTITI DI GELATO ARTIGIANALE	14
Assorted artisanal ice cream (1 scoop)	

VINO DA DOLCE - (DESSERT WINE)

Planeta Passito di Noto, Noto DOC 12,5% 🇮🇹	55
The passito is a very ancient wine with an aromas of exotic fruit, jasmine, candied citrus fruit are complex but easy to admire. The ideal companion for the great Sicilian tradition of sweets and ice creams.	

LIQUORI DELLA CASA (HOMEMADE LIQUEUR)

Limoncello ai Limoni di Amalfi 🇮🇹	50
45 days infused "Amalfi" lemon peels into Vodka	
Il Liquore della Nonna "L'Allorello" 🇮🇹	50
The Grandmother recipe, digestive liqueur with bay leaves and Vodka	

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THE PORK SECTION

ANTIPASTO ALL'ITALIANA (2 person min)  SELEZIONI DI AFFETTATI SERVITI CON SOTTACETI, FORMAGGI ITALIANI E PANE CARASAU Selection of cold cuts served with italian pickles,cheese and foccacia bread	230
RIGATONI "GENTILE" CON SALSICCIA DI MAIALE E PORCINI (G)  Rigatoni "Gentile" pork sausage, porcini, tomato sauce	95
PIZZA BOSCAIOLA (G) Pancetta, porcini, roasted capsicum, taleggio, mozzarella, tomato sauce	81
PIZZA SPECK (G) Speck, artichoke, gorgonzola, tomato, mozzarella	82
PIZZA PARMA HAM (G)  Cured ham from Parma, tomato, mozzarella, rocket leaves, parmesan shavings	81

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