

Km.O is born from the desire of chef Marco Cannizzaro and his brother Fabio to promote the local products through an innovative cuisine. In the creation of a dish the ingredients have the main role, just as important is to be able to enhance the flavors. So began the search for typical regional dishes and the discovery of precious realities to share and offer in our dishes, together with a simple but never obvious style.

Art Starts

Glass of Bubbles - Etna traditional method Franciacorta Champagne	8 9 10
Marsala in bianco (Vigna la Miccia Marsala superiore 5 anni Marco De Bartoli, Etna gin, elderflower liqueur)	10
Sicilian Negroni (La Miccia Superiore Vineyard, Etna bitter, Etna gin)	10
Etna In Gin (Etna Gin, bergamot liqueur, soda)	10

Appetizers

Soft egg amatriciana (eggs, tomato, garlic, guanciale, leek, marjoram, sunflower oil, salt, pepper, e.v.o. Oil)	15
Smoked Cinisara cow tartare with canestrato cheese, blueberries and rocket pesto (beef, milk, cream, canestrato cheese, blueberries, capers, spring onion, basil, rocket, salt, pepper, e.v.o. Oil)	17
Cold-smoked meagre (meagre*, e.v.o. Oil, salt, lemon)	18
Double-cooked local octopus drowned in broccoli with tomato sauce (octopus*, mozzarella, milk, cream, onion, tomato, broccoli, salt, pepper, e.v.o. Oil)	17
Flambé mullet, asparagus, cardoncelli mushrooms and blueberries (mullet*, cardoncelli mushrooms, lemon, blueberries, asparagus, salt, pepper, e.v.o. Oil)	20
Beccafico dolphinfish with red onion and raspberries (dolphinfish*, parsley, red onion, sugar, vinegar, raspberries, sandwich bread, salt, pepper, e.v.o. Oil)	16

First courses

Grouper ravioli, cauliflower and tomato (flour 00, grouper*, garlic, parsley, cauliflower, tomato, egg, salt, pepper, e.v.o. Oil)	15
Paccheri with yellow squash, guanciale and blueberries (paccheri, onion, guanciale, blueberries, thyme, yellow squash, e.v.o. Oil)	16
Bottarga Linguine and candied lemon (linguine, tuna roe, garlic, parsley, sugar, lemon, e.v.o. oil, salt, pepper)	18
Spaghetti with beans and mussels (spaghetti, onion, beans, mussels*, celery, carrots, onion, sea bass, garlic, parsley, chili pepper, salt, e.v.o. Oil)	25
Carnaroli risotto with Aci Trunzu Kohlrabi (rice, onion, celery, carrots, tomato, butter, Normanno cheese, Aci Trunzu Kohlrabi, garlic, parsley, salt, pepper, e.v.o. Oil)	20
Wise old chichen (flour 00, eggs, chicken, mascarpone, onion, celery, carrots, Ragusano cheese, Normanno cheese, lemon, parsley, salt, pepper, e.v.o. Oil)	

Fish Main courses

Amberjack, Jerusalem artichoke, burrata and blueberries	20
(grouper* , burrata , Jerusalem artichoke, blueberries, salt, pepper, e.v.o. Oil)	
Sliced white grouper, celeriac and parsley	22
(white grouper* , onion, celery , carrots, sunflower oil, celeriac, parsley, potatoes, salt, pepper, e.v.o. Oil)	
Salt cod, black lentils and crunchy vegetables	20
(salt cod* , onion, celery , carrots, tomato, black lentils, zucchini, salt, pepper, e.v.o. Oil)e.v.o. Oil, salt, pepper)	

Meat Main courses

Cinisara cow sirloin with pistachio, soft potato and its sauce	20
(Cinisara cow, pistachio, celery, carrots, onion, potatoes, rosemary, salt, pepper, e.v.o. oil)	
Double-cooked Nero dei Nebrodi pig belly with broad beans and leeks	17
(Nero dei Nebrodi pig , leeks, broad beans, rosemary, thyme, sunflower oil, salt, pepper, e.v.o. Oil)	
Grilled rabbit a la plancha with smoked eggplants and raspberries	18
(rabbit, celery , carrots, onion, eggplants, raspberries, thyme, salt, pepper, e.v.o. Oil)	

Desserts

Millefeuille cannoli with ricotta and pistachio ice cream	7
(00 flour , ricotta cheese , eggs , lard, chocolate, sunflower oil, cream , milk , pistachio , sugar, salt)	
Cooked dark chocolate mousse with Aquamaris ice cream	7
(eggs , butter , cream , chocolate, potato starch, milk , sugar, sea water)	
Blancmange with almonds, red fruit and lemon	7
(almonds , lemon, red fruit, sugar, wheat starch)	
“Ricottamisu” with coffee sauce	7
(flour 00 , dark chocolate, ricotta cheese , butter , eggs , coffee, cream)	
Shortbread basket with creme patissiere and strawberries	7
(eggs , flour , cornstarch, orange, butter , salt, vanilla, lemon, strawberries, sugar, cream , milk)	
Dessert tasting	10
Fruit slices	8

The Chef's proposals:

Four-course tasting menu	40
Wine Pairing	20
Five-course tasting menu	50
Wine Pairing	25
Seven-course tasting menu	65
Wine Pairing	35

The tasting menus are intended for the entire table.



Some products may have been subjected to rapid abatement (EC Law 853/04).

*Contains products that are subjected to rapid blast chilling at -25 °C for 24 hours and stored at -18 °C under vacuum.
Prices are inclusive of cover in compliance with EU Regulation 1169/2011 all allergens are used as per annex 2 of the law.