



Km.0 born from the desire of the chef Marco Cannizzaro and his brother Fabio with aims to enhance, through innovative cuisine, local products. In creating a dish ingredients have the main role, equally important is to be able to enhance the flavors. So began the search of typical regional and the discovery of precious reality to share and deliver on our plates, together with a simple style but never granted.

Starter

Glass of sparkling wine - Metodo Classico dell'Etna Franciacorta Champagne	8 9 10
Sicilian Spirit - Sparkling wine, bitter Amara, soda water	10
Sicilian Negroni - Marsala Superiore, Etna Bitter, Etneum Gin	10
Etna In Gin - Etneum Gin, toned, rosemary	10

Appetizers

Caramelised red onion with goat cheese "Girgentana" and strawberries <i>(red onion, brown sugar, strawberries, lemon, goat cheese, salt, evo oil)</i>	16
Groupier Ceviche and "cantalupo" melon <i>(groupier, melon, chives, lemon, salt, pepe, evo oil)</i>	20
Rocher to Eolian squid <i>(squid, bread, celery, onion, carrots, basil, cappers parsley, tomato, salt, pepper, evo oil)</i>	20
Double cooked octopus with potatoes, lemon and bacon <i>(octopus, lemon, potatoes, bacon, celery, carrots, onion, salt, pepper, evo oil)</i>	18
Beef carpaccio dry marinated with baby spinach, raspberries and almonds <i>(beef, sugar, thyme, rosemary, sage, spinach, raspberries, almonds, salt, pepper, evo oil)</i>	20

First Course

Paccheri to "My Norma"	18
<i>(paccheri, tomato, aubergines, basil, ricotta cheese, sunflower oil, salt, pepper, evo oil)</i>	
Risotto garlic, oil and pepper with tuna bottarga and candied lemon	20
<i>(Rise, celery, bottarga, carrots, parley, chili, lemon, sugar, onion, salt, pepper, evo oil)</i>	
Spaghetti with red prawn extract	18
<i>(spaghetti, red prawn, capers, lemon, onion, basil, garlic, parsely, chillies, salt, evo oil)</i>	
Linguine with clams and "verdello" lemon	16
<i>(linguine, clams, lemon, chili, parsley, potatoes, garlic, salt, pepper, evo oil)</i>	
Paccheri with zucchini's leaves and mussels	18
<i>(paccheri, zucchini, mussels, garlic, parsley, salt, pepper, evo oil)</i>	

Fish Main Course

Grilled white grouper with crunchy vegetables and carrot and ginger sauce	23
<i>(grouper, carrots, zucchini, pepper, leek, celery, onion, ginger, salt, pepper, evo oil)</i>	
Seared sea bass with zucchini, mint and crispy leeks	23
<i>(sea bass, zucchini, leek, sun flower oil, mint, salt, pepper, evo oil)</i>	
Red tuna villeroy whit violet aubergines and raspberry	22
<i>(tuna, bread, egg, flour, aubergines, milk, celery, carrots, onion, sun flower oil, salt, pepper, evo oil)</i>	

Meat Main Course

Beef, pistachio and potatoes	20
<i>(beef, pistachio, potatoes, celery, carrots, onion, salt, pepper, evo oil)</i>	
Black pork fillet whit moustard, potatoes and scallion	20
<i>(pork, rosemary, moustard, potatoes, onion, celery, carrots, salt, pepper, evo oil)</i>	

Dessert

Millefoglie with ricotta cannoli and pistachio ice cream <i>(00 flour, ricotta, eggs, lard, chocolate, butter, cream, milk, pistachio, sugar, salt)</i>	7
Shortbread basket with custard and strawberries <i>(00 flour, eggs, corn starch, butter, cream, milk, strawberries, sugar, salt)</i>	7
Dark chocolate baked mousse with Aquamaris ice cream <i>(eggs, chocolate, sugar, cream, milk, sea water, potato starch, vanilla, butter)</i>	7
Fruit plate	8
Selection of desserts	10

The Chef suggests...

<i>Tasting menu four courses</i>	45
<i>Pairing wines</i>	20
<i>Pairing wines "Etna"</i>	25
<i>Tasting menu five courses</i>	55
<i>Pairing wines</i>	25
<i>Pairing wines "Etna"</i>	30
<i>Tasting menu seven courses</i>	70
<i>Pairing wines</i>	35
<i>Pairing wines "Etna"</i>	40

The tasting menus are intended for the entire table



Some products may have been subjected to Blast (EC Law 853/04)

** Contains products that are subjected to rapid abatement at -25 ° for 24 hours and stored at -18 ° under vacuum*

Prices are inclusive of covered

In accordance with decr . Legislative 8/2/2006 n . 114 makes use of all allergens as per Annex 1 of the standard