



Glass of sparkling wine - Sicilian / <i>Franciacorta</i> / <i>Champagne</i>	€ 8 9 12
Sicilian Spirit (<i>sparkling wine, bitter Amara, soda water</i>)	€ 10,00
Sicilian Negroni (<i>Marsala Superiore, Etna Bitter, Etneum Gin</i>)	€ 10,00
Etna In Gin (<i>Etneum Gin, toned, rosemary</i>)	€ 10,00

Starter

Caramelised red onion with goat cheese "Girgentana" and strawberries (red onion, brown sugar, strawberries, lemon, goat cheese , salt, evo oil)	€ 18,00
Smoked beef tartare with "puntarelle", lemon and anchovies (Beef, onion, celery , carrot, puntarelle, anchovies , lemon, salt, pepper, e.v.o. oil)	€ 20,00
Poche egg with Jerusalem artichoke in double consistency and raspberries (Eggs, Jerusalem artichoke, raspberries, carrot, onion, peanut oil, salt, pepper, e.v.o. oil)	€ 19,00
Grilled mullet, "cardoncelli" mushrooms, asparagus and blueberries (Mullet, lemon, blueberries, mushrooms, asparagus, salt, pepper, e.v.o. oil)	€ 22,00
Rocher squid, chard and dried tomato (Squid, chard, tomato, white wine , lemon, salt, pepper, e.v.o. oil)	€ 22,00
Octopus in double cooking with broccoli (Octopus, mozzarella cheese, milk , cream , broccoli, tomato, basil, celery , carrot, onion, salt, pepper, e.v.o. oil)	€ 20,00

First Course

Rice, garlic, oil and parsley with clams and saffron (Rice, clams, parsley, garlic, saffron, onion, potatoes, celery , carrot, salt, pepper, e.v.o. oil)	€ 21,00
Ricotta cheese ravioli with lamb, beans and bacon (Flour, eggs, pork, tomato, lamb, ricotta cheese , beans , onion, carrot, celery, salt, pepper, evo oil)	€ 19,00
Hemp pappardelle with lamb ragout, "cardoncelli" mushrooms and carrot (Hemp flour, lamb, tomato, mushrooms, onion, celery , carrot, red wine , salt, pepper, e.v.o. oil)	€ 19,00
Linguine with octopus "ragout" and smoked potato (Linguine, octopus, tomato, celery , carrot, onion, red wine , rosemary , potatoes, salt, pepper, e.v.o. oil)	€ 19,00
Spaghetti "Catanese" with wild fennel, anchovies, peas and crumb (Spaghetti, anchovies , wild fennel, peas, bread, potatoes, celery, carrot, garlic, onion, salt, pepper, evo oil)	€ 19,00
Paccheri with tomato, cod, bacon and parsley (Paccheri, cod, milk , potatoes, tomato, celery , carrot, onion, parsley, bacon, salt, pepper, e.v.o. oil)	€ 20,00

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

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.

Fish Main Course

Salted cod in cooking oil with peas and bacon	€	24,00
<small>(Salted cod, sunflower oil, peas, bacon, onion, carrot, celery, salt, pepper, evo oil)</small>		
White grouper "Eoliana"	€	24,00
<small>(Grouper, tomato, onion, celery, carrot, basil, potatoes, cappers, olive, bread, salt, pepper, e.v.o. oil)</small>		
"Beccafico" of red tuna with sweet and sour onion	€	22,00
<small>(tuna, bread, lemon, parsley, vinegar, raspberries, salt, pepper, evo oil)</small>		

Meat Main Course

Beef, pistachio and potatoes	€	22,00
<small>(beef, pistachio, potatoes, celery, carrots, onion, salt, pepper, evo oil)</small>		
Pork belly, slow cooking with onion and mustard sauce	€	20,00
<small>(pork, rosemary, mustard, celery, onion, carrots, salt, pepper, evo oil)</small>		
Braised beef cheek with "cardoncelli" mushrooms, celeriac and blueberries	€	22,00
<small>(beef, blueberries, garlic, red wine, mushrooms, celeriac, carrot, onion, salt, pepper, e.v.o. oil)</small>		

Dessert

Millefoglie with ricotta cannoli and pistachio ice cream	€	8,00
<small>(00 flour, ricotta, eggs, lard, chocolate, butter, cream, milk, pistachio, sugar, salt)</small>		
Shortbread basket with custard and strawberries	€	8,00
<small>(eggs, sugar, cream, milk, strawberries, corn starch, vanilla, butter, 00 flour)</small>		
Pistachio Bavarian with dark chocolate crumble and candied orange	€	8,00
<small>(00 flour, butter, cocoa, eggs, sugar, milk, orange, gelatin, pistachio, cream)</small>		
Crème brûlée with vanilla and citrus	€	8,00
<small>(eggs, sugar, milk, cream, vanilla, lemon, orange)</small>		
Fruit plate	€	9,00
Selection of desserts	€	11,00
Tasting of Sicilian cheese	€	13,00

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The Chef suggests...

Tasting menu four courses	€	50,00
<i>Pairing wines</i>		
<i>Pairing wines "Etna"</i>	€	25,00
<i>Pairing wines "Etna"</i>	€	30,00
Tasting menu five courses	€	60,00
<i>Pairing wines</i>		
<i>Pairing wines "Etna"</i>	€	30,00
<i>Pairing wines "Etna"</i>	€	35,00
Tasting menu seven courses	€	75,00
<i>Pairing wines</i>		
<i>Pairing wines "Etna"</i>	€	40,00
<i>Pairing wines "Etna"</i>	€	50,00

The tasting menus are intended for the entire table

