



To Start

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
Beef tartare "Tonnato" (Beef, onion, celery , carrot, anchovies , tuna , salt, pepper, e.v.o. oil)	€ 20,00
Millefoglie with "Parmigiana" (Aubergine, tomato, basil, egg , potatoes , milk , cream , cheese , peanut oil, onion, salt, pepper, e.v.o. oil)	€ 18,00
Red prawn "tartare" with kiwi sause and celery (prawn , lemon, kiwi, chikli pepper, celery , salt, pepper, e.v.o. oil)	€ 25,00
"Beccafico" of sardinian (Sardinian , sultanas grape, pine nuts, zucchini , bread , white wine, celery , carrot, onion, almond , lemon, salt, pepper, e.v.o. oil)	€ 19,00
Octopus in double cooking with peppers, mint, lemon and "Burrata" cheese (Octopus , burrata cheese , peppers, basil, lemon, 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
Ravioli with grouper "Caprese" (Flour , eggs , grouper , basil, potatoes, mozzarella cheese , cream , milk , origan , tomato, onion, carrot, celery , salt, pepper, evo oil)	€ 21,00
Spaghetti with red prawn and pistachio (Spaghetti , red prawn , pistachio , cappers, basil, origan , tomato, onion, celery , carrot, salt, pepper, e.v.o. oil)	€ 22,00
Rigatoni "Mia Norma" (Rigatoni , aubergine, ricotta cheese , garlic, sunflower oil, basil, potatoes, tomato, octopus , tomato, salt, pepper, e.v.o. oil)	€ 18,00
Paccheri with beans in double consistent, ricotta cheese and bacon (Paccheri , beans, ricotta cheese , egg , milk , cream , onion, salt, pepper, evo oil)	€ 18,00
Linguine white ragout, "tenerumi" salad and candied lemon (Linguine, beef, pork, celery , carrot, potatoes, sugar, lemon, tenerumi salad, onion, white wine , salt, pepper, e.v.o. oil)	€ 19,00

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

White grouper with lemon and crunchy vegetables	€	23,00
<small>(Grouper, sunflower oil, lemon, cream, milk, leek, onion, carrot, celery, salt, pepper, evo oil)</small>		
Fish soup	€	25,00
<small>(Cath of the day, tomato, onion, celery, carrot, cappers, bread, salt, pepper, e.v.o. oil)</small>		
Red tuna with sesame, green beans in teriaki sauce	€	22,00
<small>(tuna, sesame, green beans, mirin, soy, sake, sugar, salt, pepper, evo oil)</small>		
Caponessa and "Caponata"	€	22,00
<small>(Caponessa, parsley, potatoes, vinegar, pine nuts, aubergine, peppers, onion, celery, carrot, 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>		
"Fake slim" of rabbit with smoked aubergines and blueberries	€	20,00
<small>(rabbit, rosemary, parmesan, egg, garlic, aubergine, blueberries, parsley, mortadella salt, pepper, evo 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>		
Macaroon parfait with cherries sauce and chocolate	€	8,00
<small>(Macarron, almond, eggs, sugar, cream, cherries, chocolate, corn strach, vanilla, 00 flour)</small>		
Cooked dark chocolate mousse with sea water ice cream	€	8,00
<small>(Butter, eggs, sugar, milk, cream, chocolate, sugar, sea water, vanilla, potato starch)</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>	€	25,00
<i>Pairing wines "Etna"</i>	€	30,00
Tasting menu five courses	€	60,00
<i>Pairing wines</i>	€	30,00
<i>Pairing wines "Etna"</i>	€	35,00
Tasting menu seven courses	€	75,00
<i>Pairing wines</i>	€	40,00
<i>Pairing wines "Etna"</i>	€	50,00

The tasting menus are intended for the entire table



Dessert

Puff pastry cannoli millefeuille with cinnamon ice-cream (00 flour, ricotta, eggs, lard, chocolate, butter, cream, milk, cinnamon, sugar, salt)	€	8,00
Shortcrust basket with custard with citrus and wild strawberries (00 flour, vanilla, eggs, cornstarch, butter, cream, milk, lemon, orange, sugar, salt)	€	8,00
Crème Brûlée (cream, sugar, lemon, orange, vanilla, eggs)	€	6,00
Dark chocolate mousse with Aquamaris ice cream (eggs, potato starch, chocolate, butter, sea water, sugar, milk, cream)	€	8,00
Spinella cooked in Nero d'Avola with Normanno mousse, almonds and chocolate sauce with Nero d'Avola (pear, Nero d'Avola, Normanno, almond, chocolate, sugar, cream, milk)	€	8,00
Dessert Tasting	€	10,00
Sliced fruit	€	8,00

Dessert Wines

Sicily

Cantina dei Feudi

"Ora da Re" Red Wine 1932 *Frappato-Calabrese-Grossonero* € 25,00

Ferrandes

"Passito di Pantelleria" DOC 2013 *Zibibbo* € 12,00

Francesco Intorcìa

"Marsala Vergine 2004" *Grillo* € 10,00

"Marsala Riserva Vergine 1980" *Grillo* € 15,00

"Marsala Riserva Superiore Ambra Dolce 1980" *Grillo* € 15,00

Gulino

"Don Nuzzo" Siracusa Moscato DOC 2017 *Moscato* € 6,00

"Jaraya" IGT 2017 *Moscato* € 7,00

Lantieri

"Malvasia delle Lipari" DOC 2013 *Malvasia* € 9,00

Marco de Bartoli

"Vigna la Miccia" Marsala Sup. DOC 5 years *Grillo* € 6,00

"Bukkuram Sole d'Agosto" Pantelleria DOC 2015 *Zibibbo* € 7,00

"Bukkuram Padre della Vigna" Pantelleria DOC 2012 *Zibibbo* € 14,00

"Vecchio Samperi Ventennale" *Grillo* € 10,00

"Vecchio Samperi Quarantennale" *Grillo* € 60,00

"Marsala Riserva Vergine 1988" *Grillo* € 20,00

Salvatore Murana

"Mueggen" Pantelleria DOC 2013 *Moscato d'Alessandria* € 8,00

"Martingana" Pantelleria DOC 2008 *Moscato d'Alessandria* € 15,00

"Martingana" Pantelleria DOC 2006 *Moscato d'Alessandria* € 18,00

Austria

Kracher

"Auslese Cuvée" Burgenland 2017 *Welschriesling-Chardonnay* € 7,00

France

Château Bastor-Lamontagne

"Sauternes" AOC 2015 *Sauvignon Blanc-Sémillon-Muscadelle* € 7,00

Château Las Collas

"Rivesaltes" AOC 1959 *Grenache* € 14,00

Germany

F.Geltz-Zilliken

"Bockstein" Spatlese 2003 *Riesling* € 10,00

Haart

"Ohligsberger" Auslese 2007 *Riesling* € 10,00

Horst Sauer

"Escherndorfer Lump" Trockenbeerenauslese 2005 *Silvaner* € 25,00

Portugal

Burmester

"Tawny Porto" *Porto* € 5,00

"Colheita Porto" 2003 *Porto* € 8,00

Quinta de la Rosa

"Tawny Port" *Porto* € 5,00

Our Selection of Spirits

	Portion
"Grappa" White refined in glass of La Fauci	€ 6,00
"Amacardo" Grappa with wild artichoke of the Etna	€ 7,00
"Archineri" White Grappa Pietradolce	€ 7,00
"68" White Grappa Graci	€ 7,00
"Hauner" White Grappa of Lipari's Malvasia	€ 10,00
"Marzadro" Anfora White Grappa	€ 7,00
"Marzadro" Le Diciotto Lune Grappa refined in wood	€ 7,00
"Marzadro" Espressioni Aromatica Grappa Reserve 4 years	€ 14,00
"Marzadro" Espressioni Solera Grappa 5 years	€ 14,00
"Castagner" Grappa Reserve 7 years	€ 10,00
"Castagner" Grappa Torbanera 7 years	€ 10,00
"Castagner" Grappa Reserve 14 years	€ 12,00
"Castagner" Grappa Torbanera 12 years	€ 15,00
"Levi" Grappa of Moscato	€ 8,00
"Levi" White Grappa refined in wood	€ 10,00
"Levi" Grappa Barbaresco	€ 10,00
"Levi" Grappa 71° Fiammifero	€ 14,00
"Levi" Grappa Ambrata	€ 15,00
"Altavilla" Grappa Reserve Saeculum Tertium 15 years	€ 12,00
"Altavilla" Grappa Reserve I 4 Lustrri 1996	€ 15,00
"Hija Ilegitima" Vinaccia brandy refined in Demerara Rum casks	€ 10,00
"Hija Ilegitima" Vinaccia brandy refined in Caroni Rum casks	€ 10,00
"Villa Zarri" Old Italian Brandy 1988	€ 12,00
"Ximénez-Spinola" Brandy Liquor	€ 12,00
"Ragnaud-Sabourin" Cognac Grande Champagne N° 10 V.S.O.P.	€ 10,00
"Ragnaud-Sabourin" Cognac Grande Champagne N° 20 Réserve Spéciale	€ 14,00
"Chateau de Montifaud" Cognac Fine Petit Champagne V.S.O.P.	€ 10,00
"Chateau de Montifaud" Cognac Fine Petit Champagne X.O.	€ 20,00
"Tariquet" Bas Armagnac	€ 10,00
"Chateau de Lacquy" Bas Armagnac 12 years	€ 14,00
"Dartigalongue" Bas Armagnac 1990	€ 14,00
"Dartigalongue" Bas Armagnac 1974	€ 20,00
"Le Compte" Calvados 5 years	€ 8,00
"Le Compte" Calvados 12 years	€ 12,00
"Don Papa" Mount Kanlaon, Philippines Rum 7 years	€ 7,00
"Bristol Classic Rum" Nicaragua 2002	€ 9,00
"Diplmático" Reserva Exclusiva Venezuela Rum 12 years	€ 9,00
"Rhum J.M" Rhum Vieux Agricole Millésimé 2005 Martinique	€ 14,00
"Samaroli" Fiji Rum 2001	€ 13,00
"Samaroli" Grenada Rum 1993	€ 16,00
"Bulleit Bourbon" Kentucky Straight Bourbon Whisky 4 years	€ 7,00
"Tomatin" Single Malt Scotch Whisky 6 years	€ 12,00
"Koval Millet" Single Barrel Whiskey	€ 10,00
"The Benriach" Single Malt Scotch Whisky	€ 8,00
"The Benriach" Peated Single Malt Scotch Whisky 10 years	€ 10,00
"The Benriach" Speyside Single Malt Scotch Whisky 15 years	€ 12,00
"The Benriach" Single Malt Scotch Whisky 17 years	€ 18,00
"The Benriach" Peated Single Malt Scotch Whisky 18 years	€ 20,00
"Gilpin's" Gin London Dry Gin	€ 9,00
"Herno" London Dry Gin	€ 9,00
"Panarea Sunset Gin"	€ 9,00
"Purity" Vodka	€ 9,00