

MENU' MATERIA | SPAZIO CUCINA

Research, land, sustainability, tradition

The journey of **Materia | Spazio Cucina** starts here, a perpetual journey made of recovery of **Island recipes**, of meetings with **small producers** and of virtuous projects, of **ingredients selected** around Sicily, of travels and discoveries, of changing seasons that bring new flavors, exchanges and always new ideas.

At the center are the **raw material** and **Creativity**: we have respect for each ingredient, and a philosophy of **ethics** and **sustainability** that pushes us to interpret it in all its facets, to enhance it and to reduce waste.

That is how a new, unique menu is born, which tells **new hybrid stories** and which focuses on flavors and ingredients, without pre-set rules. Here every dish, including **our bread**, stems from meticulous work that includes study, care, time and passion.

An invitation to travel with us - **from the fish market to the countryside, from the butcher to the farm, from the market to the pastry shop** - to appreciate the generosity of our land (and beyond), guided by curiosity, instinct and the desire to experiment.

PEASANT AND LOCAL DISHES

Cauliflower, Vanilla, Hazelnut and Capers Salad (8) - € 14

BBQ Pumpkin, Pine Nut Emulsion, Sage Oil, Bread Crunch and Black Olives (1) - € 14

Bread, Onion and Porcini Mushroom Soup (1) - € 16

Organic poached Egg, Sicilian cheese *Tuma Persa*, Mushrooms and
Almond cream (3,7,8) - € 16

Spaghetti, Vegetable sauce & Peanuts Butter, white Cabbage, spicy crunchy Bread (1,5,7,8) – € 18

FISH DISHES

Salad Mediterranean Sea: Raw white Fish 'Lampuga & Aguglia', Octopus, Cuttlefish, dried Tomato,
candied Lemon, Parsley cream, Bread (1,4) - € 18

Tagliatelle Homemade smocked Butter & Thyme, Bottarga (Tuna eggs)
and *crunchy Panettone* (1,3, 7) - € 20

Corallini di Timilia, Potatoes and Clams,
Shrimp and Sea Urchin Extract, Leaves (1,2,13) - € 20

Red Mullet & Lentils (4) - € 24

Grouper Fish, Mussels, Herb Bread and Fish sauce (1,4,14) - € 26

**Based on the fish market availability*

MEAT DISHES

Spaghettoni with Brown Stock, Butter and Herbs (1,7) - **€ 20**

Lasagne homemade *white Beef Ragù*, Onion, Marsala wine and Piacentino cheese (1,7) - **€ 20**

BBQ Pork belly, spicy Sauce, vegetables salad (6, 10) - **€ 24**

Beef steak, smoked Potato, winter *Caponata* with Cabbage, Apple & Raisins (6,11) - **€ 26**

FROM BAKERY, MARKET & FARM

Fresh in-season local Fruit - **€ 6**

Apple Pie, Vanilla Cream, Cardamom English Sauce (1,3,7) - **€10**

Lemon Cream, Pomegranate Coulis, Meringue, Almond crumble (3,7) - **€10**

Chocolate & Hazelnut, Coffee, smoked Cream Almond & Yogurt cream (1,3,7,8) - **€ 12**

Tasting of Goat Cheese

4 Differently ripened Goat Cheeses from the Organic Farm (7) - **€ 16**

Wine Pairing € 60 pax

Micro-filtered Water and Bread of our production € 3,00 / pax

**Some fresh products of animal origin, as well as fishery products administered raw, are subjected to rapid temperature abatement to ensure quality and safety, as described in the HACCP Plan pursuant to EC Reg. 852/04 and Reg. EC 853/04.*

TASTING MENU - MEDITERRANEAN SEA € 70

Salad Mediterranean Sea

Red Mullet & Lentils

Corallini di Timilia, Potatoes and Clams, Shrimp and Sea Urchin Extract, Leaves

Grouper Fish, Mussels, Herb Bread and Fish sauce

Dessert

TASTING MENU - SICILIAN COUNTRYSIDE € 65

BBQ Pumpkin, Sage, Pine nuts, crunchy Bread and Olives

Bread, Onions & Porcini Mushrooms Soup

Lasagne homemade white Beef Ragù, Onion, Marsala wine and Piacentino cheese

BBQ Pork belly, Spicy Sauce, Vegetable salad

Dessert

TASTING MENU – VEGETARIAN € 55

Bread, Onions & Porcini Mushrooms Soup

BBQ Pumpkin, Sage & smoked Almond milk, crunchy Bread and Olives

Spaghetti with Vegetable sauce & Peanuts Butter, white Cabbage and spicy crunchy Bread

Organic poached Egg, Sicilian cheese *Tuma Persa*, Mushrooms and
Almond *cream*

Dessert

The tasting chosen is the same for the whole table

For tables starting from to 8 people it is required tasting menu equal for the entire table

ALLERGENS

1. CEREALS with gluten, such as: wheat, rye, barley, oat, spelt, kamut.
2. SHELLFISH and shellfish based products.
3. EGGS and egg based products.
4. FISH and fish based products
5. PEANUTS and peanut based products.
6. SOY and soy based products
7. MILK and milk based products (including lactosis).
8. SHELL FRUIT, such as: almonds, hazelnuts, walnuts and pistachios and shell fruit based products.
9. CELERY and celery based products.
10. MUSTARD and mustard based products.
11. SESAME SEEDS and sesame seed based products.
12. SULPHUR DIOXIDE e SUPLHITES with concentration above to 10 mg/kg or 10mg/litre
13. LUPINE and lupine based products.
14. MOLLUSCS and mollusc based products.