

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

BBQ Carrot, Herb's cream, Almond (8) - € 16

Organic poached Egg, Peas Hummus, Broad Beans, Asparagus and
Almond cream (3,6,8) - € 16

BBQ Eggplant, Pine nuts & *Maiorchino* cheese, Basil, Olive's Bread, Anchovies (1,4,7) - € 18

Spaghetti with Green Vegetable Cream, Black Olive, crispy Bread (1) – € 18

FISH DISHES

Raw Mediterranean white fish, cold tomato broth and basil, Strawberries (4, 6) - € 18

Salad Mediterranean Sea: Raw white Fish, Mussels, Octopus, Cuttlefish, dried Tomato, candied Lemon,
Capers, Parsley cream (4, 14) - € 20

Spaghettoni Butter & Anchovies, Bottarga (Tuna eggs) and crunchy *Focaccia* (1,4, 7) - € 20

Couscous & Fish soup in smoked broth
Red Mullet*, Mackerel*, Squid*, Shrimp* (1,2,4,14) -€ 24

Croaker Fish, Tuna Garum, Beurre Blanc and grilled Lettuce (4,7) - € 24

**Based on the fish market availability*

MEAT DISHES

Veal tartare, Caper leaves, Anchovy & Garlic sauce (4,7) - **€ 18**

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

Pasta *with* Sauce with slightly spicy bacon, cold smoked provola cream (1,7) - **€ 20**

BBQ Pork belly, spicy Sauce, vegetables salad (6, 11) - **€ 24**

Beef Ribs, Potato crushed with herbes (10) - **€ 26**

FROM BAKERY, MARKET & FARM

Hazelnut Ice cream & Hazelnut nougat (7,8) - **€ 6**

Salad: Vanilla Ice cream, Tomato, Candied Olive, Basil (7) - **8**

Lemon Cream, Red Fruits, Meringue, Almond crumble (3,8) - **€10**

Cake Chocolate & Cream, Cherry Infusion (1,3,7) - **€ 12**

Tasting of Goat Cheese

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

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 € 75

Raw Mediterranean white fish, cold tomato broth and basil, Strawberries

Salad Mediterranean Sea: Raw white Fish, Mussels, Octopus, Cuttlefish, dried Tomato, candied Lemon, Capers, Parsley cream

Couscous & Fish soup in smoked broth
Red Mullet, Mackerel, Squid, Shrimp

Croaker Fish, Tuna Garum, Beurre Blanc and grilled Lettuce

Dessert

TASTING MENU - SICILIAN COUNTRYSIDE € 70

Veal tartare, Caper leaves, Anchovy & Garlic sauce

BBQ Eggplant, Pine nuts & *Maiorchino* cheese, Basil, Olive's Bread, Anchovies

Pasta & Tomato with slightly spicy Bacon, cold smoked Provola

BBQ Pork belly, spicy Sauce, vegetables salad

Dessert

TASTING MENU – VEGETARIAN € 65

BBQ Carrot, Herb's cream, Sicilian *Almond*

BBQ Eggplant, Pine nuts & *Maiorchino* cheese, Basil, Olive's Bread

Spaghetti with Green Vegetable Cream, Black Olive

Organic poached Egg, Organic poached Egg, Peas Hummus, Broad Beans, Asparagus 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.