

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.

COUNTRYSIDE

BBQ Artichoke, Herbs
Maiorchino **cheese**, Garlic & Parsley (7) - € 18

BBQ Leek, White Root
Leek Oil, Gremolada (parsley, **almond**, capers, orange) (8) - € 18

Poached **Egg**, Asparagus
Tuma Persa **cheese** fondue, **Almonds** (3,7,8) - € 20

Spaghettoni whit mix Vegetables
Black Olives, oil and capers, crunchy **Bread** and Tyme (1) - € 20

FISH MARKET

Raw white **Fish***, Onion
Sauce, **Soy**, Lemon Mayo, Sumac, Mint (4,6) - € 20

Spaghetti Tuna*

Butter, Bottarga Egg, Garum, dried Heart, Sumac powder (1,4,7) - € 24

Pastareda, Fish Broth
Rockfish*, sea **Urchin***, Garlic & Parsley Oil (1,4) - € 24

Red Mullet* e red Lentils
Morel sauce with Marsala wine, seeds of wild fennel (4) - € 26

Umbrina Fish* alla *Stimpirata*
Sweet and Sour sauce, **Soy, Sesame**, Cavolo viola al BBQ (4,6,11) - € 28

*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.

BUTCHER COUNTER

Beef Carpaccio, Pecorino **cheese**,
BBQ sauce of **Sardines***, Basil, semi dried Tomatoes (4,7) - € 20

Dumplings d'Aggrassato
with Meat & Marsala Vigna La Miccia, Onion, **Pepato Vecchio cheese** (1,7) - € 24

Sunday Chicken, Leg and Breast,
Roast sauce, mashed Potatoes, **Butter** (7) - € 24

Pot Roast and Salad
Hazelnut mayo, wild Vegetables, **Mustard** sauce (8, 10) € 28

PASTRY AND FARM

Panna cotta & Goat **cheese**,
Tomato & Onion Chutney, Tyme, slightly hot Pepper (7) - € 10

Biancomangiare **Almond**,
Candied Orange e Lemon, Saffron Honey (8) - € 10

U Turruni Chocolate, **Hazelnut** Torrone,
Buttermilk ice cream and Marjoram leaves (1,7,8) - € 12

Mandarin, **Cream** & white Chocolate,
Candied Olives, Oil and **Almond biscuit** (1,7,8) - € 12

Tasting of **Goat Cheese**
'Albacara' organic Farm (7) - € 18

Micro-filtered Water and Bread of our production € 3,50 / pax

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TASTING MENU' MEDITERRANEAN SEA € 75

Raw white **Fish***, Onion
Sauce, **Soy**, Lemon Mayo, Sumac, Mint (4,6)

Red Mullet* e red Lentils
Morel sauce with Marsala wine, seeds of wild fennel (4)

Pastaredda, Fish Broth
Rockfish*, sea **Urchin***, Garlic & Parsley Oil (1,4)

Umbrina Fish* alla Stimpirata
Sweet and Sour sauce, **Soy**, **Sesame**, BBQ cabbage (4,6,11)

Dessert pairing

TASTING MENU' COUNTRYSIDE € 75

Beef Carpaccio, **Pecorino cheese**
BBQ sauce of **Sardines***, Basil, semi dried Tomatoes (4,7)

BBQ Leek, White Root
Leek Oil, Gremolada (parsley, **almond**, capers, orange) (8)

Dumplings d'Aggrassato
with Meat & Marsala Vigna La Miccia, Onion, **Pepato Vecchio cheese** (1,7)

Pot Roast and Salad
Hazelnut mayo, wild Vegetables, **Mustard** sauce (8, 10) € 28

Dessert pairing

TASTING MENU' VEGETARIAN € 75

BBQ Artichoke, Herbs
Maiorchino cheese, Garlic & Parsley (7)

BBQ Leek, White Root
Leek Oil, Gremolada (parsley, **almond**, capers, orange) (8)

Spaghettoni whit mix Vegetables
Black Olives, oil and capers, **crunchy** Bread and Tyme (1)

Poached **Egg**, Asparagus
Tuma Persa cheese fondue, **Almonds** (3,7,8)

Dessert pairing

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

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.

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