

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 Onion, dried Olives

Tuma persa **cheese**, Parsley oil (7) - € 18

Poached **Egg**, warm peasant **Bread** Soup, Tomato sauce,
salted **Ricotta**, slightly spicy Olive Oil , Basil (1, 3, 7)- € 18

BBQ Eggplant, Pine nuts & **Goat cheese**

Basil Sauce, **Anchovies**, dried Tomatoes, crumble (4, 7)- € 20

Spaghettoni with mix Vegetables

Black Olives, oil and capers, crunchy **Bread** and Tyme (1) - € 22

FISH MARKET

Raw Imperial **Garfish**, Watermelon, “Costoluto” **Tomato Water**,
Cabbage, Lemon (4,6) - € 20

Spaghetti Tuna* & **Butter**

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

Pastareda, Fish Broth

Rockfish*, **sea Urchin***, Garlic Oil (1,4,14) - € 26

Cuttlefish*, Chicory, wild Fennel

Almond, Parsley sauce & **Black ink** (4,8) - € 28

Grouper Fish*, crispy **Bread** & Capers,

Tomato Umami essence, Leaves & red Prawn (1, 2, 4,6) - € 32

*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.

The highlighted ingredients are allergens listed on the last page

BUTCHER COUNTER

Beef *Tartare*, Pecorino **cheese**
BBQ sauce of **Sardines***, Basil, semi dried Tomatoes (4,7) - € 20
Fusilloni with Slightly Spicy Guanciale Sauce
Cold Smoked **Provola Cream** (1,7) - € 24
Sunday Chicken, Leg and Breast
Roast sauce, mashed Potatoes, **Butter** (7) - € 26
Pot Roast and Salad
Hazelnut mayo, wild Vegetables, **Mustard** sauce (8, 10) € 28

PASTRY AND FARM

Biancomangiare **Almond**
Candied Orange e Lemon peel, Saffron Honey (8) - € 10
Asparagus **Ice cream, crumble**
Cucumber, Apple, Ginger (1,7) - € 12
U Turruni Chocolate, **Hazelnut** Torrone
Buttermilk ice cream and Marjoram leaves (1,7,8) - € 12
Cantaloupe melon, **Goat Yogurt** and white Chocolate,
Shortcrust **Almond** pastry (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 Imperial **Garfish**, Watermelon, "Costoluto" **Tomato Water**,
Cabbage, Lemon (4,6)

Cuttlefish*, Chicory, wild fennel

Almond, Parsley sauce & **Black ink** (4,8)

Spaghetti Tuna* & **Butter**

Bottarga Egg, **Garum**, **dried Heart**, Sumac powder (1,4,7)

Grouper Fish*, crispy Bread & Capers,

Tomato Umami **essence**, Leaves & **red Prawn** (1, 2,4,6)

Dessert pairing

TASTING MENU' COUNTRYSIDE € 75

Beef Tartare, **Pecorino cheese**

BBQ sauce of **Sardines***, Basil, semi dried Tomatoes (4,7)

BBQ Eggplant, Pine nuts & **Goat cheese**

Basil Sauce, **Anchovies**, dried Tomatoes (4, 7)

Fusilloni with Slightly Spicy Guanciale Sauce

Cold Smoked **Provola Cream** (1,7)

Pot Roast and Salad

Hazelnut mayo, wild Vegetables, **Mustard** sauce (8, 10)

Dessert pairing

TASTING MENU' VEGETARIAN € 75

BBQ Onion, dried Olives

Tuma persa **cheese**, Parsley oil (7)

Poached **Egg**, warm peasant **Bread** Soup, Tomato sauce,
salted **Ricotta**, slightly spicy Olive Oil , Basil (1,3,7)

Spaghettoni whit mix Vegetables

Black Olives, oil and capers, **crunchy** Bread and Tyme (1)

BBQ Eggplant, Pine nuts & **Goat cheese**

Basil Sauce, **Anchovies**, dried Tomatoes (4,7)

Dessert pairing

Wine Pairing

3 Glasses € 30 – 5 Glasses € 50

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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