

DAL CONTADINO

PIATTI VEGETALI DEL CONTADINO E DEL TERRITORIO

BBQ pumpkin, Pine nuts Sauce,
Sage oil, Fennel seed Bread – € 18

BBQ Cauliflower and Vanilla oil,
Chopped **Hazelnuts** and Capers (8) - € 18

BBQ Onion, Cheese “Normanno di Sicilia” Fondue
Red Onion sauce, Black Olive dried (7, 8) - € 18

Spaghetti Pasta with Mushroom cream
Carob powder, Parsley and Mushrooms (1, 7) - € 24

DALLA PESCHERIA

PIATTI A BASE DI PESCE SELEZIONATO DAI PESCATORI DI ZONA

Raw Mediterranean **Tuna***, Onion jam, sweet and sour Sauce
Lemon and Mint (4, 6) - € 22

Raw **Amberjack***, Citrus and Miso Sauce
Vegetable Oil, Tuna Bottarga (4) - € 24

Cod Salad* cooked with Oregano Oil,
Smoked **Almond** Sauce, Olives, Capers, Orange peel (4, 8) - € 24

Ditali Pasta, Potatoes and **Mussels** water,
emulsion of **crustaceans and sea urchin**, Chicory (1, 4, 12, 14) - € 26

Spaghetti Pasta with **Tuna** offal sauce, **Acidulated Butter**
Amberjack Belly, Marjoram leaves (1, 4, 7, 12) - € 24

Crispy **Meagre Fish** Fillet, **Stimpirata Sauce**
Carrot, Green olive Powder (4, 6, 11, 12) - € 32

The type of fish will follow the availability of the Market

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

The ingredients shown in bold are allergens listed on the last page.

DALLA MACELLERIA

PIATTI A BASE DI CARNE SELEZIONATA TRA I MIGLIORI ALLEVATORI

Beef Tartare, **Yeast and Almond Sauce**

Pecorino cheese Sauce, green Onion oil, Plum vinegar (6,7,8) € 24

Mezze Maniche Pasta with Courtyard Ragout and sweet wine

Vegetable **Béchamel**, Rosemary (1, 7, 12) - € 26

BBQ Pork Belly

Sumac Sauce, Cavolo Trunzo Cabbage (6, 11) - € 28

DALLA PASTICCERIA

DAL MERCATO E DALLA FATTORIA, LE NOSTRE PROPOSTE DOLCI

Fruit sorbet *of the day* - € 8

(gluten & lactose free)

Apple and **Celery** Sorbet, Creamy Sour Cream

Meringue with Long Pepper (3, 9) - € 12

(gluten free, lactose free)

Lemon, Sesame, Goat's Milk and Almond Ice Cream

Sheet of **Bread** (1, 3, 7, 8, 11) - € 12

(also gluten free)

Chocolate and Almond Cake, Buttermilk Ice Cream,

Bay Sauce, Chocolate from Modica, Candied Lemon (1, 3, 7, 8) - € 12

(gluten free)

Microfiltered water and bread of our production € 3,50 /pax

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DEGUSTAZIONE MATERIA 75 €

Tre percorsi ispirati ai nostri Elementi: Terra, Mare, Vegetale

Choose your 5-course tasting. Choose from a Land, Sea or Vegetable menus.

The path will be built daily by the kitchen, following seasonality, market availability and inspiration from the Chef.

DEGUSTAZIONE SPAZIO CUCINA 95 €

Un percorso attraverso Mare, Terra e Vegetale ad ispirazione della Chef

A 7-course tasting.

A broader path that tells the story of Materia's cuisine through the dishes that best represent the research and identity of the moment.

*To ensure consistent service times, the tasting is the **same for all diners even in tables of 2 people, and becomes mandatory from 8 people**, with any adaptations for allergies or intolerances to be communicated at the time of booking.*

WINE PAIRING

3 Goblets - € 30

4 Glasses - € 40

5 Glasses - € 50

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ALLERGEN TABLE

- 1) CEREALS containing gluten such as wheat, rye, barley, oats,
Spelt, kamut and their derived strains and derived products
- 2) CRUSTACEANS and crustacean products
- 3) EGGS and egg products
- 4) FISH and fish products
- 5) PEANUTS and peanut products
- 6) SOYBEANS and soy products
- 7) MILK and milk-based products (including lactose)
- 8) NUTS such as almonds, hazelnuts, walnuts,
Pistachios and their products
- 9) CELERY and celery products
- 10) MUSTARD and mustard products
- 11) SESAME SEEDS and sesame seed products
- 12) SULPHUR DIOXIDE AND SULPHITES in concentrations above 10
mg/kg or 10 mg/litre in terms of total sulphur dioxide
- (13) LUPINI and lupine products
- (14) MOLLUSCS and shellfish products

**Alcuni prodotti freschi di origine animale, così come i prodotti della pesca somministrati crudi, vengono sottoposti ad abbattimento rapido di temperatura per garantire la qualità e la sicurezza, come descritto nel Piano HACCP ai sensi del Reg. CE 852/04 e Reg. CE 853/04.*