

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.

MENU'

BBQ Lettuce, Lemon & Mustard sauce, Bread & Sheep Cheese (3,4,7,10) - **€ 18**

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

Beef *Tartare*, Caper leaves, Anchovy & Garlic sauce (4,5,7) - **€ 20**

Seafood Salad: Raw white Fish, Mussels, Octopus, Cuttlefish (4, 14) - **€ 24**

Spaghetti with Green Vegetable Cream, Black Olive, crispy Bread (1) – **€ 20**

Spaghettoni Butter & Anchovies, Bottarga (Tuna eggs) and crunchy *Focaccia* (1,4, 7) - **€ 24**

Pasta & Sauce with slightly spicy Bacon, cold smoked Cheese *Provola* (1,7) - **€ 24**

Couscous & Fish soup in smoked broth (1,2,4,5,14) -**€ 26**

BBQ Pork belly, spicy Sauce, vegetables salad (6, 11) - **€ 26**

Lampuga* Fish, Tuna Garum, Beurre Blanc and grilled Lettuce (4,7) - **€ 28**

Beef Ribs, Potato crushed with herbs (10) - **€ 28**

Vanilla Ice cream, Tomato Jam, Candied Olive, Basil (7) - **€ 8**

Lemon Cake & Red Fruits (1,3,7) - **€ 10**

Our Tiramisù: Almond, Cream, Coffee and Chocolate (3,7,8) - **€ 12**

Cake with Peaches, cream Fiordilatte & Basil (1,3,7) - **€ 12**

Tasting of Goat Cheese (7) - **€ 18**

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.*

Based on the fish market availability

TASTING MENU – VEGETARIAN € 70

Zucchini, Mint & Almond

BBQ Lettuce, Lemon & Mustard sauce, Bread & Sheep Cheese

Spaghetti with Green Vegetable Cream, Black Olive

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

Cake of the Day

TASTING MENU - SICILIAN COUNTRYSIDE € 80

Beef tartare, Caper leaves, Anchovy & Garlic sauce

BBQ Lettuce, Lemon & Mustard sauce, Bread & Sheep Cheese

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

Pasta & Tomato with slightly spicy Bacon, cold smoked *Provola* cheese

BBQ Pork belly, spicy Sauce, vegetables salad

Dessert of the Day

TASTING MENU - MEDITERRANEAN SEA € 85

Lettuce, Anchovy & sea Lettuce

Seafood salad: Raw white Fish, Mussels, Octopus, Cuttlefish

Couscous & Fish soup in smoked broth

Spaghettoni Butter & Anchovies, Bottarga (Tuna eggs) and crunchy Focaccia

Lampuga Fish, Tuna Garum, Beurre Blanc and grilled Lettuce

Dessert of the Day

**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.