

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

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

Poached Egg, *Tuma Persa* cheese fondue, Mushrooms, Almonds (3,7,8) - € 18

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

Raw Fish, Lemon, Green Cabbage (4) - € 20

Spaghetti with Fennel, Black Olive, Lemon, wild Fennel (1) – € 20

Spaghettoni Butter & Anchovies, Bottarga (Tuna eggs) & Cuore (Tuna heart) (1,4, 7) - € 24

Sicilian Dumpling with white Beef Ragù & Marsala, Onion, Cheese *Pepato Vecchio* (1,7) - € 24

Pasta in the Broth of Rock Fish, Sea Urchin, Oil Garlic & Parsley (1,4) - € 24

Fried Chicken Leg and Breast, Roast sauce, crunchy Potatoes (6,11) – 24

Red Mullet, Lentils & Vanilla (4) - € 26

BBQ Pork Belly, Potato crushed with herbs and Salad (6,10,11) - € 28

Ombrina\* Fish, Sweet and Sour sauce, BBQ purple Cabbage (4,6,11) - € 28

**Panna cotta**, Pear & Onion Chutney, Tyme, red Pepper (7) - € 10

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

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

**Mandarin** White Chocolate, Candied Olives, Oil and Almond (1,7,8) - € 12

Tasting of Goat Cheese (7) - € 18

*Micro-filtered Water and Bread of our production € 3,50 / 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 € 75

BBQ Artichoke, Herbs, *Maiorchino* cheese, Garlic & Parsley

BBQ Leek, White Roots, Gremolada

Spaghetti with Fennel, Black Olive, Lemon, wild Fennel

Poached Egg, Tuma Persa cheese fondue, Mushrooms, Almonds

Cake of the Day

## TASTING MENU - SICILIAN COUNTRYSIDE € 75

Beef Tartare, Caper leaves, Anchovy & Garlic sauce

BBQ Leek, White Roots, Gremolada (*parsley, capers, orange*)

Sicilian Dumpling white Beef Ragù & Marsala, Onion, Cheese Pepato Vecchio

BBQ Pork Belly, Potato crushed with herbs and Salad

Dessert of the Day

## TASTING MENU - MEDITERRANEAN SEA € 75

Raw Fish, Lemon, Green Cabbage

Red Mullet, Lentils & Vanilla

Spaghettoni Butter & Anchovies, Bottarga (Tuna eggs) and Cuore (dried Tuna)

Ombrina Fish, Sweet and Sour sauce, BBQ purple Cabbage

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.