VICO ASTEMIO
CUCINOTECA
Chef Massimiliano Vasta

Tasting Menus

Terra in Vista

At Terra in Vista, we offer a journey of discovery, combining creativity and tradition with a contemporary twist. A meeting of elements of the sea emerging from the water, encountering the scents, colors, and flavors of the earth, selected from our à la carte menu.

eight courses

Massimiliano's Welcome

The Tuna, the Oyster, and the Prickly Pear

the Honey, *Octopus* and its Ceviche

the *Zuppa Di Pietro*

Linguine, butter, shrimp bisque, and smoked anchovies

Ravioli stuffed with Sea Bass in a Fish Stew and Trunzo Cabbage Cream

Red Mullet, Mascalese Green Beans, and Yogurt Beurre Blanc

The Predessert

The Dessert - Malvasia *Tiramisù*

€ 95 per person - the menu is recommended to the whole table

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Two tasting menus, each featuring three courses, designed to showcase our cuisine. An invitation to discover the authentic flavors of Vico Astemio: local aromas, select ingredients, and creativity in every bite, in a refined and accessible experience.

a Muntagna…

The Crispy Egg, Eggplant, and Green Bean

il Raviolo Home Made, Beef Cheek, Caciocavallo Cheese

the Pork, Potato and *Smoked Provola*

Cream and Caramel

€ 70

u Mari…

the Honey, the *Octopus* and its Ceviche

the Home Made *Plin*, the *Red Prawn* and the Guanciale

the flying squid, the potato, the green bean, and the mushroom

Kefir Ice Cream

€ 80

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Raw Fish

Vico Sea (for 2 people) 140
raw fish tasting for two people

A journey through the purity of the sea,
interpreted according to the vision of Vico Astemio.

Nine passages dedicated to raw
Mediterranean fish and shellfish, served harmoniously with
Campanian citrus fruits, aromatic oils, wild herbs,
and hints of sea salt.

Each taste tells the story of a unique encounter: the sweetness of raw meat, the freshness of vegetables, the natural flavor of the sea.

A journey that speaks of lightness, balance, and local tradition, where the raw ingredients become emotion, and the sea,
naked and sincere, reveals itself in all its essence.

Sea Transparency 38
Selection of raw fish served pure with citrus notes,
extra virgin olive oil and Maldon salt crystals.

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Openings

Honey, Octopus and its Ceviche 22
Caramelized Octopus with Citrus Honey, Octopus Ceviche, Steamed Sweet and Sour Red Onion, and Celery Reduction

Tuna, the oyster, and the prickly pear 24
Tuna tartare, oyster foam, prickly pear gazpacho

Peter's Soup 20
Mussel Soup with Datterino Tomato Confit, Fresh Tropea Piastrata Onion and *Green Sea Sponge**
**presence of cereals*

Beef tartare, Cabbage and Egg yolk 20
Beef tartare, Trunzo cabbage mousse,
Egg yolk bottarga and *toasted Hazelnuts*

The Egg, Eggplant, and Mascalese Green Bean 24
Crispy Egg, Eggplant Cream, and BBQ Mascalese Green Bean

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Our Pastas

Tuffoli, Anchovies, Trunzu Cabbage, Strachitunt Dop 22

*Mancini Tuffoli with house-made smoked anchovy *tagliata*, Trunzu cabbage cream with anchovy essence, Strachitunt PDO, and tuna *bottarga*.*

Plin Home Made 24

Fresh Home Made Pasta with Sicilian *Buffalo Burrata* in Topinambur Sauce, Nebrodi Black Pork Cheek and White *Shrimp Marinated* in Evo Oil

Linguine, Mahi-Mahi, wild fennel, and saffron 22

Linguine with Wild Fennel Sauce, Mahi-Mahi, Saffron, and Fish Fumet

Homemade Ravioli, Cheek, Caciocavallo 24

Ravioli stuffed with Beef cheek cooked in wine served on a cream of cooked vegetables, its reduction and cream of Caciocavallo cheese with Lemon

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Our Courses

Fish Fillet, Cauliflower, and Aeolian Sauce 28

BBQ Hook-Caught Fish Fillet, Caramelized Cauliflower,
Black Olive Soil, and Aeolian Sauce

the flying squid, the potato, the green bean, and the carrot 24

BBQ Squid with Sumac-infused Potato Cream,
Crispy Green Beans, BBQ Carrot Cream
and King Oyster Mushroom Powder

Pork, Sbergia fruit and Smoked Provola 24

Nebrodi Black Pork Fillet cooked at low temperature with Turmeric
Potato Sauce, Smoked Provola Foam, and honey and
rice vinegar marinated BBQ Sbergia fruit

Rabbit, Almonds, Pumpkin, and Vermouth Sauce 26

Stuffed Rabbit with Wild Greens, BBQ Pumpkin Compote,
Almond Cream, and a Sweet-and-Sour Vermouth Sauce