

Tasting Menus

Terra in Vista

*in Terra in Vista proposes a journey to discover creativity
and tradition in a contemporary guise.
An encounter between elements of the Sea
emerging from Water meet Scents,
Colors and Flavors of the Earth.*

eight courses

Massimiliano's Welcome

the 'Albacore, Oyster, Raspberries and Truffle

the Honey, Octopus and its Ceviche

the Zuppa Di Pietro

Linguine, Squid, Cabbage Trunzu, Strachitunt Dop and Bottarga

the Plin Home Made, Red Prawn and Guanciale

the Red Mullet, Sea Sauce and White Cabbage

The Predessert

The Dessert - Malvasia Tiramisù

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

*A journey of Land or Sea selected from our A la carte Menu to discover our
cuisine that emphasizes seasonality and freshness of ingredients.
A way to get to know Vico Astemio*

a Muntagna...

Like a Parmigiana

Home Made Raviolo, The Cheek and Salted Ricotta

the Pork, Potato and Smoked Provola

pistachio, Figs and Cocoa Ground

€ 65

u Mari...

the Honey, the Octopus and its Ceviche

the Home Made Plin, the Red Prawn and the Guanciale

the Squid, the Green Zucchini and the Almond

Peach Tabacchiera, Pine Nuts, Raisins and Malvasia

€ 75

in Sharing

Crudit  platter (for 2 people) 80

Sharing platter of raw fish and seafood, seasoned with extra virgin olive oil, flakes of salt and sea water. The fish is strictly purchased directly from the Chef and undergoes the blast chilling treatment where required.

the Starters

Honey, Octopus and his Ceviche 22

Caramelized Octopus in Citrus Honey with Octopus Ceviche, Steamed Sweet and Sour Red Onion, Crunchy Celery and its Oil

Albacore Tuna, Oysters, Raspberries and Truffles 22

Sliced Albacore Tuna with Oyster Sauce, Crispy Cold Raspberries and Black Truffle Shavings

Peter's Soup 18

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

Like a Parmigiana 18

Double-cooked eggplant*, red cherry tomato sauce, salted ricotta cream and basil aroma
**marinated in soy sauce*

the First

Busiate, Giarratana Onion and Fish 22

Busiate Piazza with Grilled Giarratana Onion Cream,
Dry-Marinated Sauro with Lemon Scent and Basil Drops

Mussels, Cabbage Cream, Strachitunt Dop and Bottarga 20

Linguine Piazza with Mussel, Cream of Cabbage with Anchovy Sauce,
Strachitunt Dop Cheese 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

Home Made Ravioli, Cheek and Salted Ricotta 22

Raviolo stuffed with Beef Cheek cooked in Wine served with
Cooking Vegetables, its Reduction and a Cream of Salted Ricotta

My Arancino 20

Fried Acquarello Rice* on Saffron Cream of
Normanno Cheese and Aged Beef Ste
*breaded with breadcrumbs and fried in peanut oil

the Seconds

Fish Fillet, White Cauliflower, Aeolian Sauce 26

Buttered Fish Steak, White Cauliflower Puree, Black Olive Ground,
and Aeolian Sauce

the Squid, the Green Zucchini and the Almond 24

Grilled Squid, Green Zucchini Sauce with Ginger and Almond Cream

Pork, Potato and Smoked Provola 20

Nebrodi Black Pork Fillet cooked at low temperature with Turmeric
Potato Compote, Smoked Provola Foam, Pistachio Grissini
Crumble and Salted Caramel Sauce

Beef, Green Sauce, Figs 24

Marinated Beef Entrecôte Sliced with Herb Green
Sauce and Fresh Figs in Butter

Vegetarians

Like a Parmigiana 18

Double-cooked eggplant*, red cherry tomato sauce,
salted ricotta cream and basil aroma

*marinated in soy sauce

Zucchini, Red Pepper and Smoked Provola 18

Crispy Mint-Flavoured Zucchini, Roasted Pepper
Sauce and Smoked Provola Foam

Tuffoli, Trunzu Cabbage and Tomato Confit 20

Mezzi Tuffoli with Trunzo Cabbage Pesto, Confit Cherry
Tomatoes and Atturata Breadcrumbs

My Arancino 20

Fried Acquarello Rice* on a Saffron Normanno Cream, Crispy
Cardoncello Mushrooms and Fresh Spinach

*breaded with breadcrumbs and fried in peanut oil