

## 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

Albacore Tuna, Oysters, Prickly Pears

the Honey, Octopus and its Ceviche

the Zuppa Di Pietro

Linguine, Butter, Shrimp Bisque and Sardine

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

*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...

Chestnut, Pomegranate and Guanciale

My Arancino

the Pork, Potato and Smoked Provola

Hazelnut, Figs and Cocoa Ground

€ 65

### u Mari...

the Honey, the Octopus and its Ceviche

the Home Made Plin, the Red Prawn and the Guanciale

Squid, Potato, Broccoli and Mushroom

Black Mulberries, Pine Nuts, Raisins and Malvasia

€ 75

**Vico Sea (for 2 people) 130**

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.

**Welcome Autumn**

**Chestnut, Pomegranate and Guanciale 20**

Chestnut Cream Soup, Crispy Bacon Pieces,  
Pomegranate Gel and Smoked Provola Sauce

**Lentils, Carrots, Stockfish 22**

Lentil Compote, Carrot Mousse with Thyme,  
BBQ Stockfish Slices and Broccoli Leaf Chips

**Almond, Pumpkin and Mushroom 20**

Almond Gazpacho, Buttered Pumpkin Pieces,  
King Oyster Mushrooms, Wild Fennel and Grapes

**Artichoke, Bread and Caciocavallo 20**

Fried Artichoke on Toasted Bread Cream and  
Lemon and Caciocavallo Fondue

## the Starters

### Sea Transparency 35

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

### Honey, Octopus and its Ceviche 22

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

### Albacore Tuna, Oysters, Prickly Pears 24

Albacore Tuna Tartare with Oyster Foam and Prickly Pear Gazpacho

### 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

### The Almond, the Pumpkin and the Mushroom 20

Almond Gazpacho, **Buttered** Pumpkin Pieces,  
King Oyster Mushrooms, Wild Fennel and Grapes

## the First

### 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

### Linguine, Butter, Shrimp Bisque and Sardine 22

Linguine Piazza with French Butter,  
Red Shrimp Bisque and Smoked Sardine

### 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, Cauliflower, Aeolian Sauce 26**

Buttered Pike Fillet, White Cauliflower Puree,  
Black Olive Ground, and Aeolian Sauce

### **Squid, Potato, Broccoli and Mushroom 24**

BBQ Squid with Lemon Potato Cream, Baked  
Broccoli and Cardoncello Mushroom Powder

### **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, Pears 24**

Marinated Beef Entrecôte Sliced with Herb Green  
Sauce and Buttered Pears