



Chef Massimiliano Vasta

"Terra in Vista" Tasting Menu

Chef Massimiliano in "Terra in Vista" has chosen from his menu the courses that tell the story of the meeting between Sea and Land.

Massimiliano's Welcome

Alalunga, Oyster, Raspberries and Mushroom

Honey, Octopus and his Ceviche

Peter's Soup

Spaghetti Quadri, Calamaro, Trunzu Cabbage, Strachitunt Dop and Bottarga

Plin Home Made, the Gambero Rosso and the Guanciale

the Gurnard Fish, the Aeolian Sauce and the Green Broccoli

The Predessert - White Chocolate

The Dessert - Tiramisu and Malvasia

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

"Free Hand" Tasting Menu

4 courses based on the Chef's imagination with final pampering of Dessert

€ 80 per person - the menu is recommended for the whole table

in Sharing

Crudit  platter (for 2 people) 78

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

Alalunga, Oyster, Raspberries and Mushroom 22

Sliced Marinated Alalunga Tuna with Oyster Sauce, Cold
Crispy Raspberries and Etna Mushroom flakes

Peter's Soup 18

Mussel Soup with Datterino Tomato Confit Fresh Tropea
Piastrata Onion and Green Sea Sponge

Beef tartare, cabbage and egg yolk 20

Beef tartare, Trunzo cabbage mousse,
egg yolk bottarga and toasted hazelnuts

The Egg, the Peas, the Asparagus and the Beans 18

Crispy Egg, Pea Cream, Saut ed Asparagus, and Blanched Broad Beans

the First

Black Garlic, Fennel and Mackerel 22

Linguine with Fermented Black Garlic Cream, Fennel Cream
and Dry Marinated Mackerel with Sumac

Mussels, Cabbage Cream, Strachitunt Dop and Bottarga 20

Spaghetti with Mussel, Cabbage Cream,
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

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

Rice, I Beef Stew and Normanno 20

Fried Acquarello Rice on Saffron Normanno Cream
and Aged Beef Stew

the Seconds

the Fillet Cod, Aeolian Sauce and White Cauliflower 22

Grilled Cod Fillet with Aromatic Herbs, served with Green Broccoli Puree, Black Olive Ground and Aeolian Sauce

the Amberjack, White Cauliflower and Black Garlic 26

Amberjack Slice with Butter, White Cauliflower Puree and Fermented Black Garlic Cream

the Nebrodi Pork 20

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

Lamb, Potato and Pepper 22

Scalzato lamb, roasted pepper cream, salted potato and buttered carrots