

“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, Mussels, Trunzu Cabbage, Strachitunt Dop and Bottargathe

Plin Home Made, the Gambero Rosso and the Guanciale

the Red Mullet, 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) 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

Alalunga, Oyster, Raspberries and Mushroom 26

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

Peter's Soup 20

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

Modican Beef, Mushroom and Egg Yolk 22

Beef tartare, Trunzo cabbage mousse with grated Etna Mushroom and Egg yolk roe

the Pumpkin, the Cardoncello Mushroom and the Normanno 18

Creamy Delica Pumpkin Cream, Cardoncelli Mushrooms Norman Cheese Cream, Toasted Pumpkin Seeds and Black Olive Ground

the First

Black Garlic, Anchovies and Urchins 24

Spaghetti Quadri Mancini with Black Garlic Cream, Anchovy in Oil, Sea urchin Emulsion, Red Shrimp Extract

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

the Busiate, the Pig, and the Almonds 20

Busiate with White Nebrodi Black Pig Ragù and Pancetta, Almond Cream with Toasted Garlic, Parsley Oil

the Seconds

the Giraldo Cod, Aeolian Sauce and White Cauliflower 24

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

Amberjack, White Cauliflower and Black Garlic 26

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

the Nebrodi Pork 22

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

Beef, seasonal vegetables and Nerello Mascalese 26

Grilled Beef Tataki with Juniper, Butter and Thyme,
Buttered Vegetables, Root Sauce, and Wine Reduction