

Current from 13th March to 10th May 2020

Culinary journey through sicily

The 6-or 8-Course Menu with different possibilities

Caponata Siziliana

con focaccia tostata

Preserved Sicilian vegetables with pizza bread

Insalata di polpo

con cipolle vosse e pomodori

Octopus salad with red onions and tomatoes

the three temptations::

Zuppa di ceci con finacchietto – chickpea soup with fennel

Macco di fave – creamy soup made from dried beans

Zuppe di pesce siciliana – Sicilian fish soup

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Sande al beccafico e crema di ricotta

baked, filled sardine with pine nuts, raisins, parsley, onions and white bread on ricotta cream

Arancini con formaggia e piselli al pomodoro

breaded rice balls stuffed with cheese and peas in tomatosugo

Bugatini al rago bianco di agnello

Bugatini with white lamb ragout

Trofie con pesta di pistacchi

e pomodori dolci semi-secchi
Trofie with pistachio pesto and sweet semi-dried tomatoes

Granita al limone alle erbe

herbal lemon granite on request with limoncello

Sorbetto di arancia rossa

blood orange sorbet on request with averna

Trancio di tonno fritto

rucola marinata pomodori

semi secchi e granella di pistacchi

fried tuna steak with pistachio marinated arugole and semi-dried tomatoes

24 h sous-vide stinco di maiale

con il suo fondo Patate arrosto e vedura grilliata

24 hours sous-vide cooked pork knuckle with roasted potatoes and grilled vegetables

Pecorino brigante con confettura d`arancia

pecorino with orange jam

Provolone piccante con Miele al Limone

spicy provolone with lemon honey

Cannolo siciliano ripieno di ricotta

pastries filled with ricotte cream

Seminfreddo alle mandorle con biscotto crocante

almond parfait with nut biscuits

Menu 8-course

Menu 6-course (without 4th and 7th Course)

per person

Fr. 89.00

per person

Fr. 76.00

The ordering time is: Every midday until 13.00 o'clock and every evening until 20.30 o'clock, so that you have enough time to enjoy the festival menu.