


## Starters

Seafood salad with "cosaruciaru" beans from Scicli   
and mayonnaise € 14.00

veal carpaccio with salad and pochè egg € 12.00

Red mullet sandwich filled with ricotta cheese, spinach on sweet and sour bio carrot mousse € 13.00


Home-made bread basket filled with artichoke and anchovies on a Dop ragusano fondue € 12.00

Aubergine flan with cherry tomato and fresh basil on Ragusano cheese fondue D.O.P € 12.00

## Middle course

Risotto with porcini mushrooms and local sausages € 14.00

Risotto "Vialone nano" with zucchini mousse, octopus and black olives € 14.00

Carrot tagliolini pasta with anchovies ragù on cabbage  mousse from Rosolini € 14.00

Fresh pasta with broad beans from Modica  € 12.00



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## Main course

Fish of the day with organic sweet and sour caponata vegetables on lemon potatoes mousse € 19.00

Breaded cod with aubergine mousse and baked peppers € 19.00

Lamb roll with mortadella and apple from Etna in almond crust € 19.00

Pork fillet with honey, mustard and green beans mousse € 18.00

## Dessert

Pumpkin mousse semifreddo and red fruit sauce € 6.00

Almond Panna cotta € 6.00

Modica Chocolate mousse 6.00

Lemon ice-cream with fruit ragout € 6.00

Almond parfait with Nero d'Avola wine sauce € 6.00

Small Pastry patisserie selection € 10.00

Fruit selection € 5.00



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Dessert with Noto Moscato wine € 10.00

Sicilian cheese selection € 10.00

Sicilian cheese selection with Noto Moscato wine € 15.00

Pastry Patisserie selection with Noto Moscato wine € 15.00

### Wine by the glass

Rosso di contrada red wine (Nero d'Avola 100% bio) € 6.00

Porta del vento white wine (cataratto 100% igt bio) € 6.00

### Sparkling wine

De Bartoli Terza Via Grillo Metodo Classico Extra Brut € 7.00

Cascina Baricchi Visages de Canailles Rosè € 7.00

### Dessert wine

Moscato di Noto (Marabino) € 6.00

Passito di Pantelleria Bukkuran € 8.00

Grappa Della Torre (Marabino) € 6.00

Servizio/Service € 2,00 p.p.



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Dear Guest it's a real pleasure to propose you a menu created with typical Sicilian ingredients by organic production The Result is a seasonal Menù based on quality

The tradition in the kitchen is not a constraint, it makes me happy and free ...  
the Chef Gíliberto Giovanni

### Tasting menu

The Moresca restaurant offers a tasting menu that will be presented at the moment by our Maître

Five-course tasting menu € 60.00

Four label Sicilian wine € 20,00



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