

Ibn Battuta’s unsettling spirit and unprecedented quest for adventure had led him to go on a final expedition in 1350. This time, he headed north and west towards Spain, where he visited muslim civilization in Andalusia, renowned for its poetry, stunning fountains, courts, and stellar scholars. Along the way, Ibn Battuta dined on the finest sun drenched fruits, vegetables, fresh herbs, and succulent seafood. Relive his journey to Europe through Sicilia’s succulent culinary delicacies bound to awaken all of your senses and take you on a trip back in time.

LUNCH MENU

ANTIPASTI (APPETIZER)

ROASTED OCTOPUS (S) Roasted octopus tentacle, fresh thyme, potato-lime emulsion, crispy baby potato, green sauce	110
YELLOW FIN TUNA TARTAR (N) Spicy tuna tartar, burnt capsicum mayonnaise, raw mushroom, seaweed, balsamic miso sauce	80
TROPEA ONION CONFIT, AGED GOAT CHEESE, PEAR AND PISTACHIO (N) Confit red onion filled with aged goat cheese, poached pear, pear jus, cream	59
CURED CANADIAN BLACK ANGUS BEEF CARPACCIO Canadian black angus beef carpaccio, pickle mushroom, Tomino cheese in oil, aged balsamic vinegar	79

INSALATE (SALAD)

ROCKET SALAD (V) Wild roquette salad, cherry tomato, Parmesan cheese.	40
BUFFALO MOZZARELLA AND MIXED TOMATO SALAD (V) Fresh buffalo mozzarella, selection of fresh tomatoes, basil, Taggiasche black olives.	75

ZUPPA (SOUP)

SOUP OF THE DAY Daily selection upon availability from the market.	48
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PORK

HOMEMADE LONZINO (P) Cured and smoked pork loin, balsamic shallots, chives flower	50
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PASTE SECICHE (PASTA AIR-DRIED)

PACCHERI FROM GRAGNANO ‘GENTILE’ FRESH TOMATO SAUCE AND BURRATA FROM APULIA (V) Large Naples maccheroni from Gragnano, fresh tomato sauce, basil, burrata cheese from Apulia	75
MEZZA MANICA SALSICCIA AND SEASONAL MUSHROOMS (P) Half rigatoni, pork sausage, seasonal mushrooms and fresh tomato	90
LASAGNOTTE FROM GRAGNANO "GENTLE" DUCK SAUSAGE RAGU, APPLE AND SAGE Long pappardelle, homemade duck sausage ragu, apple and sage	77
FREGOLA WITH MIXED SEADFOOD (S) (C) Clams, mussels, squid, shrimps, light tomato sauce, basil	125

PASTE FRESCHE (FRESH PASTA)

GNOCCHETTI ASPARAGUS AND MOLITERNO FONDUE (V) Homemade gnocchi, Moliterno truffle cheese fondue, asparagus cream	78
HOMEMADE TONNARELLI Homemade guitar spaghetti, fresh tomato, taggiasche olives, anchovy, capers, fresh tuna tartar, tuna bottarga from Sicily	80

RISOTTO

RISOTTO ACQUERELLO, VEAL CHEEKS (A) Aged carnaroli rice, honey glazed braised veal cheek, cappuccino foam, 24 month aged Parmigiano Reggiano cheese from red cow	95
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CARNE (MEAT)

SPICY RED LABEL CHICKEN (N) (A)	145
Herb roasted leg and chicken breast, stuffed with smoked ricotta, sun dried tomato, pumpkin from Mantova, spicy crumble and spicy chicken jus	
GRILLED BEEF TENDERLOIN (240gr)	170
Grilled tenderloin, cassoulet of mix roasted vegetables	
VEAL STRIPLOIN MILANESE	150
Veal striploin breaded and fried, roasted rosemary potato, lemon mayonnaise	

PESCE (FISH)

SEA BASS	180
Mediterranean sea bass cooked on sea salt and rosemary crust, mushroom panzanella salad	
PAN SEARED BLACK STONE BASS	165
Chard, roasted baby potato, fennel, orange aromatic bread, taggiasche olives, citrus mustard sauce	
FRITTURA MISTA	175
Mix fried seafood, basil tartar sauce	
SOUS VIDE AND TORCHED SCOTTISH SALMON	155
Slow cooked salmon, beetroot, beetroot powder crème fraîche and capers, spicy quinoa salad avocado mousse	

LONG PIZZA

GORGONZOLA AND MUSHROOM	55
Mozzarella, spicy gorgonzola, mushroom	
ONION AND LARD (P)	55
Braised onion, herbs, pork lard from Castelluccio	

WHITE PIZZA

SALSICCIA AND FRIARELLI (P)	90
Pork sausage, broccoletti, mozzarella, smoked buffalo mozzarella	
STRACCHINO AND ROCKET LEAF	78
Semidried tomato, stracchino cheese, rocket leaf, black olives	

PIZZE DEL NOSTRO FORNO (PIZZA)

MARGHERITA (V)	55
Tomato, mozzarella, basil	
CAPRICCIOSA (P)	60
Cooked ham pork, mushroom, artichoke, capers, black olives, anchovies, tomato, mozzarella	
CALZONE RUSTICO (P)	90
Tomato, mozzarella, mushroom, escarole, cooked pork ham, stracchino cheese	
MARINARA WITH ANCHOVY AND BURRATA (C)	75
Tomato, cherry tomatoes, oregano, garlic, burrata, anchovies	
SAURIS HAM (P)	77
Ham from Sauris, tomato, mozzarella, rocket leaves, parmesan shavings	
BUFFALO CAPRESE (V)	70
Ham from Sauris, marinated black olives, basil, mozzarella, buffalo mozzarella	

DOLCE (DESSERT)

TIRAMISU	40
Mascarpone cream, savoiardi cookies, coffee, cocoa powder	
SELECTION OF ICE CREAM	40
Selection of Italian ice cream (3 scoops) Ask our team for your preferred flavour	
HOT GIANDUJA CHOCOLATE CHEESECAKE (N)	40
Caprese hazelnut crumble, gianduja cheesecake cream, mandarin sorbet	

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DINNER MENU

ANTIPASTI (APPETIZER)

BLACK ANGUS BEEF TARTAR Canadian Angus beef tartar, homemade carrot ketchup, dehydrated carrots, spicy escarole	98
ROASTED OCTOPUS (S) Roasted octopus tentacle, fresh thyme, potato-lime emulsion, crispy baby potato, green sauce	110
YELLOW FIN TUNA TARTAR (N) Spicy tuna tartar, rock melon, burnt capsicum mayonnaise, mushroom, seaweed, balsamic miso sauce	80
FOIE GRAS TORCHON, PUMPKIN AND SAGE JAMS, GOOSE HAM (N) Foie gras torchon, pumpkin and sage jams, duck ham, tamarind	82
TROPEA ONION CONFIT, AGED GOAT CHEESE, PEAR AND PISTACHIO (N) Confit red onion filled with aged goat cheese, poached pear, pear jus, pistachio cream	59
SALTED CANTABRICUM “NARDIN” ANCHOVY, BURRATA AND APPLE Preserved and marinated anchovy, burrata cheese, spicy compressed apple, burnt capsicum cream, focaccia	80
CURED CANADIAN BLACK ANGUS BEEF CARPACCIO Canadian black angus beef carpaccio, pickle mushroom, Tomino cheese in oil, aged balsamic vinegar	79
IRISH SMOKED SALMON Lightly smoked Irish salmon, cucumber, horseradish cream, capers berries, candied ginger quinoa pears salad	70

INSALATE (SALAD)

ROCKET SALAD (V) Wild roquette salad, cherry tomato, Parmesan cheese	40
BUFFALO MOZZARELLA AND MIXED TOMATO SALAD (V) Fresh buffalo mozzarella, selection of fresh tomatoes, basil, Taggiasche black olives	75

ZUPPA (SOUP)

SOUP OF THE DAY Daily selection upon availability from the market.	48
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PORK

HOMEMADE LONZINO (P) Cured and smoked pork loin, pickled red onion	55
MIXED COLD CUTS (2 PEOPLE) (P) Mix of pork cold cuts, Italian cheeses, onion focaccia and pickles	185

PASTE SECCHIE (PASTA AIR-DRIED)

LINGUINA “BENEDETTO CAVALIERI” MULLET BOTTARGA FROM SARDINIA AND CLAMS (SH) Linguine pasta from Apulia, dried cured grey mullet eggs, clams vongole veraci	120
PACCHERI FROM GRAGNANO “GENTILE” FRESH TOMOTA SAUCE AND BURRATA FROM APULIA (V) Large Naples macaroni from Gragnano, fresh tomato sauce, basil, burrata cheese from Apulia	75
TRUCIOLI “CARLA LATINI” ARTICHOKE “CARBONARA” (P) Trucioli “Carla latini” pasta, artichoke egg sauce, artichoke, smoked pork guanciale and cream of pecorino	85
SPAGHETTONE “BENEDETTO CAVALIERI” CAULIFLOWER “CACIO E PEPE” (V) Thick Spaghetti, burned cauliflower cream, cauliflower, pecorino cheese, black pepper	75
FREGOLA WITH MIXED SEAFOOD (S) Clams, mussels, squid, shrimps, lighy tomato sauce, basil	125
LONG FUSILI FROM GRAGNANO “GENTILE” DUCK SAUSAGE RAGU, APPLE AND SAGE Long dried fusilli, homemade duck sausage ragu, apple and sage	77
MEZZAMANICA “GENTILE” SALSICCIA AND SEASONAL MUSHROOMS (P) Small rigatoni, pork sausage, seasonal mushrooms and fresh tomato	90

PASTE FRESCHE (FRESH PASTA)

GNOCCHETTI RED SHRIMPS CREAM AND SUMMER TRUFFLE (S) Homemade potato gnocchi, Sicilian red shrimps cream, torched Sicilian shrimps, summer truffle	130
GNOCCHETTI ASPARAGUS AND MOLITERNO FONDUE (V) Homemade gnocchi, Moliterno truffle cheese fondue, asparagus cream	78
HOMEMADE TONNARELLI (S) (C) Homemade guitar spaghetti, fresh tomato, taggiasche olives, anchovy, capers, fresh tuna tartar, tuna bottarga from Sicily	80
HOMEMADE ROASTED VEAL RAVIOLI Homemade ravioli stuffed with roasted veal and pears, mustard, brown butter and sage, baby spinach	75
FETTUCCE NDUJA FROM SPILINGA, BUFFALO RICOTTA (P/C) Homemade fettucce, red spicy nduja pesto, buffalo ricotta and fresh tomato	80

RISOTTO

RISOTTO ACQUERELLO, VEAL CHEEKS AND CAFE FOAM (A) Aged carnaroli rice, honey glazed braised veal cheek, cappuccino foam, 24 month aged Parmigiano Reggiano cheese from red cows	95
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CARNE (MEAT)

SPICY RED LABEL CHICKEN (N) (A)	145
Herb roasted leg and chicken breast, stuffed with smoked ricotta, sun dried tomato, pumpkin from Mantova, spicy crumble and spicy chicken jus	
GRILLED BEEF TENDERLOIN (240gr)	170
Grilled tenderloin, cassoulet of mix roasted vegetables	
SOUS VIDE WELSH LAMB RUMP, HOMEMADE LAMB SAUSAGE	175
Slow cooked lamb and roasted, homemade lamb sausage, violet artichoke, roasted thyme potato, bread olives sauce	
BRAISED BEEF (A)	180
Braised beef cheek, fried polenta from Storo, braised banana shallots and baby carrots	

PESCE (FISH)

SEA BASS	180
Mediterranean sea bass cooked on sea salt and rosemary crust, panzanella mushroom	
PAN FRIED BLACK STONE BASS	165
Chard, roasted baby potato, fennel, orange aromatic bread, Taggiasche olives, citrus mustard sauce	
SOUS VIDE AND TORCHED SCOTTISH SALMON	155
Slow cooked salmon, beetroot, beetroot powder crème fraîche and capers, spicy quinoa salad, avocado mousse	
POACHED AND ROASTED ANTARTIC GLACER 51, CASTELLUCCIO LENTIL (P)	195
Poached antartic toothfish, Castelluccio lentils, black olive tapenade, rosemary, sweet braised onions compote, pork lard , roasted peppers	
FRITTURA MISTA	175
Mixed fried seafood, basil tartar sauce	

PIZZE DEL NOSTRO FORNO (PIZZA)

VULCANO (C/P)	75
Schiacciata calabra, Nduja from Spilinga, tomato sauce, mozzarella,smoked eggplant	
MONATANARA (P)	77
Pork sausage, porcini, taleggio, mozzarella, tomato sauce	
SAURIS SPECK (P)	78
Speck from Sauris, artichoke, gorgonzola, tomato, mozzarella	
MARGHERITA	55
Tomato, mozzarella, basil	
SICILIANA	65
Tomato, mozzarella, oregano, black olives, capers, preserved anchovies	
CAPRICCIOSA	60
Cooked ham pork, mushroom, artichoke, capers, black olives, anchovies, tomato, mozzarella	
CALZONE RUSTICO (P)	90
Tomato, mozzarella, escarole, mushroom, cooked pork ham, stracchino cheese	
MARINARA WITH SARDINES AND BURRATA	75
Tomato, cherry tomatoes, oregano, garlic, burrata, anchoives	
SAURIS HAM (P)	77
Ham from Sauris, tomato, mozzarella, rocket leaves, parmesan shavings	
BUFFALO CAPRESE (V)	70
Tomato, marinated black olives, basil, mozzarella, buffalo mozzarella	

LONG PIZZA

GORGONZOLA AND MUSHROOM	60
Mozzarella, spicy gorgonzola, mushroom	
ONION AND L ARD (P)	55
Braised onion, herbs, pork lard from Castelluccio	

WHITE PIZZA

SALSICCIA AND FRIARELLI (P)	90
Pork sausage, broccoletti, mozzarella, buffalo mozzarella	
STRACCHINO AND ROCKET LEAF (V)	78
Semidried tomato, stracchino cheese, rocket leaf, black olives	

DOLCE (DESSERT)

TIRAMISU	40
Mascarpone cream, savoiardi cookies, coffee, cocoa powder	
APPLE RENETTE	40
Sweet doughy crumble, apple pie ice cream, apple gateaux, apple renette fritters, calvados pastry cream	
SELECTION OF ARTISANAL ICE CREAM	40
Selection of Italian ice cream (3 scoops) Ask our team for your preferred flavor.	
HOT GIANDUJA CHOCOLATE CHEESECAKE (N)	40
Caprese hazelnut crumble, gianduja cheesecake cream	
STRAWBERRY AND MILK	40
Strawberry and milk soft cream, strawberry milk soft ganache, strawberry ice cream, dulce le leche	