

TASTING MENU

SAPERE E SAPORE

...WELCOME ENTRÉE...

RAW RED SHRIMPS*

Sturgeon's caviar, robiola cheese and macerated tomato sauce

(F)(C)(L)

SEA URCHINS AND PASTA

Milk cream, sea lettuce and lemon

(B)(C)(D)(F)

BUTTER LOBSTER

Cooked slowly on the grill, its raw claws, truffle and parsley sauce

(A)(F)(C)(P)

...WAITING FOR DESSERT...

TUTTI I NOSTRI AGRUMI

Orange salad and basil, candied zest, lemon cream and tangerine sorbet

(C)(E)(I)

PETIT FOUR

SĂPIO
RESTAURANT
L'ESTETICA DEL GUSTO

TASTING MENÙ

IDENTITÀ

...WELCOME ENTRÉE...

RED TUNA FISH

Consommé, truffle and herbs

(A) (F) (P) (M)

SLICE OF BEEF IN "ZUZU" JELLY

Smoothed with nero d'avola wine sauce, foie gras and vegetables

(P) (C)

RISOTTO "RISERVA 7 ANNI"

creamed with ragusano cheese, cardamom and black garlic sauce

(C) (P)

LAMB

Glazed aubergine and pistachio.

(C) (E) (D)

...WAITING FOR DESSERT...

ARABICA

Coffee Mille-feuille, vanilla ice cream and spices

(C) (D) (E) (I)

PETIT FOUR

SÀPIO
RESTAURANT
L'ESTETICA DEL GUSTO

MENU DEGUSTAZIONE

FRAMMENTI

...WELCOME ENTRÉE...

STOCKFISH ON STOCKFISH

Salad cream and squid ink

(A)(C)(B)

COLD SPEGHETTO

Creamed with tomatoes water and white shrimp

(D)(F)(L)

GLAZED OCTOPUS

Cgravy meat, vinegar and hazelnut

(B)(C)(E)(P)

PIGEON IN THE BASIN LIKE WE USED

Thighs in courgette terrina, liver pate, almond and sicilian truffle

(C)(E)

...WAITING FOR DESSERT...

“BLANCMANGÈ” WITH TOASTED AVOLA ALMOND

Essence of rosemary, crisp and prickly pears juice

(C)(E)(I)(D)

PETIT FOUR

MENU DEGUSTAZIONE

SORPRESA

TASTING MENÙ
9 courses fantasy of the chef