



Allergens: the customer is requested to inform the wait staff of the need to consume food free of certain allergenic substances before ordering.

During preparation in the kitchen, cross-contamination cannot be excluded. Therefore, our dishes may contain the following allergenic substances according to EU Reg. 1169/11

Annex II : A: fish and fish products. B: mollusks and products thereof. C: milk and milk products. D: Cereals containing gluten. E: nuts. F: crustaceans and products thereof. G: peanuts and products thereof. H: lupins and products thereof. I: eggs and egg products. L: sulphur dioxide and sulphites. M: soya and soya products. N: sesame and sesame products. O: mustard and sesame products. P: celery and celery products.

Raw materials/products culled on site: certain fresh products of animal origin, as well as fishery products administered raw or almost raw are subjected to a prior blast chilling treatment to ensure quality and safety, in accordance with the requirements of Regulation EC853/2004, Annex III, Section VIII, Chapter 3, point D, point 3.

*frozen product or deep-frozen at origin.

Treated drinking water is used in this restaurant.

The dishes on the tasting menus refer for allergens and raw materials to the dishes listed on the a la carte menu.

MENU'

The word Sàpio etymologically, in Latin, expresses the affinity between 'knowledge' and 'flavour', according to a philosophy that sees food as an exercise in experimentation, where 'eating' becomes a metaphor for 'thinking'.

So, a single word is capable of enclosing a world within itself, a world that was born even before the restaurant, in our countryside, where we grow some of our fruit and vegetables, including the olives which whom we make 'Elaia', our extra virgin olive oil. These are fragments that can be traced back to our identity.

At the end of the day, every one of our tasting experiences is a journey. There is always something waiting to be discovered and calling us. This is what Ulysses teaches us, who after coming back to Ithaca, driven by that atavistic hunger for knowledge, sets out again to sea.



"For the same reason of the travel, travelling".
Khorakhané (A forza di essere vento), Fabrizio De André

SĂPIŌ
RESTAURANT
L'ESTETICA DEL GUSTO

Sapere Sapore

In the beginning, Sicily was inhabited by Sicans, then came the Sicilians from island Italy to relegate them to the western part of the region. Thus, was delineated what was to be the future of Trinacria: a land of hub, of cultural cosmopolitanism and inevitably also gastronomic.

TASTING MENU

Sapere Sapore

AMOUSE-BOUCHE

GREEN MARINADE AMBERJACK

Small crunchy vegetables giardiniera, cold acidulated cucumber soup,
caviar

Ⓐ Ⓟ

RISOTTO RISERVA 7 YEARS

goat, licorice and langoustine

Ⓒ Ⓟ Ⓟ

TENERUMI PASTA AND MUSSELS

salted ricotta cheese tortellini, tenerumi consommé and its marinated
courgettes

Ⓑ Ⓣ Ⓡ

CHARGRILLED PEPPER

garlic, mint and lemon

Ⓒ

WOODEN FIRE COOKED LOBSTER

Its coral sauce, honey glazed lettuce and shaved truffle

Ⓒ Ⓣ Ⓟ

PRE DESSERT

MELON, PISTACCHIO AND TONKA BEAN

Ⓒ Ⓡ

PETIT FOUR

NB: DUE TO THE COMPLEXITY OF TASTING MENUS, THIS IS MEANT FOR ALL DINERS AT THE TABLE

Sciaredda

In Sicilian dialect, the word 'sciaredda' indicates what remains after a lava flow has hardened. The lava, which from Etna, the mountain, manages to reach the sea, on which everything then starts again and everything is reborn. The 'sciaredda' is the material union between the peaks and the ports, between the sailors and the farmers.

And if the lava descends from the forest towards the sea, we attempt to ascend it, on a journey in the opposite direction, where, dirty with saltiness, we yearn for the coolness of the forest.

TASTING MENU

Sciareda

AMOUSE-BOUCHE

FROM SEA TO WOOD

Red shrimp, almonds and cherries

ⓔⓔⓁ

CODFISH AND CHICKPEAS

Its ragù tripes, little squids and mandarin

ⓐⓑ

COLD SPAGHETTI IN TOMATOES WATER

ⓓⓕ

BLACK GARLIC POTATOES BOTTONI

chard, salted raisin and truffle

ⓒⓓⓔ

CAVOLO TRUNZO SALAD

ⓒⓁⓐⓑ

TUNA AND ONIONS

ⓐⓒⓐ

PIGEON

roasted corn and snails

ⓒⓓⓔⓁ

PRE DESSERT

ICED COFFEE

ⓒⓓⓔ

PETIT FOUR

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TASTING MENU

Sorpresa

Tasting menu of 10 dishes chosen by our chef

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A' la carte

FROM SEA TO WOOD

Red shrimp, almonds and cherries

ⓔ ⓕ Ⓛ

COD FISH AND CHICKPEAS

Its ragù tripes, little squids and mandarin

ⓐ ⓑ

RED MULLET

And tomato bread

ⓐ ⓑ ⓓ ⓕ Ⓛ ⓖ

COLD SPAGHETTI IN TOMATO WATER

ⓓ ⓕ

SEA URCHINS AND PASTA

Milk cream, sea lettuce and lemon

ⓐ ⓑ ⓓ ⓕ

BLACK GARLIC POTATOES BOTTONI

chard, salted raisin and truffle

ⓒ ⓓ ⓕ

ROASTED LAMB

smashed eggplants, apricots and glazed green tortello

ⓓ ⓕ ⓐ ⓑ

SUCKLING PIG COPPA

Slow cooked, fondant potato and sour cherries

ⓒ ⓖ

WOODEN FIRE COOKED LOBSTER

Its coral sauce, honey glazed lettuce and shaved truffle

ⓒ ⓓ ⓕ

MELON, PISTACCHIO AND TONKABEAN

ⓒ ①

BREAD AND RICOTTA

ⓒ ⓓ ⓕ

BABA FROM TWO SICILY KINGDOM

ⓓ ⓕ

Cheese selection

ⓒ

Coperto

Water