

EXPERIENCE

CUISINE AS AN AESTHETIC OF TASTE

The name **Sapio**, chosen from Latin, expresses the connection between flavor and knowledge: food concerns both the body and the soul. The pursuit of the **aesthetic, ethical, and cultural aspects** of taste is ongoing: our intention is to offer you a **holistic nourishing** experience.

Thus, the space surrounding you also hosts **temporary exhibitions by local artists**, adding another echo to our dedication to beauty.

ROOTS

CONTEMPORARY ELEGANCE BEGINS WITH THE EARTH

Our table aims to tell you the soul of a **pure, cultured, and refined Sicily**. But our roots are in the **countryside**, nourished by the patience of harvest, the manual skill of kneading, and the celebration of the oven, the winepress, and the oil mill. Around our grandparents' house, we still cultivate a large **organic** olive grove from which the Elaia extra virgin olive oil is produced, and we also grow **ancient native fruit varieties**.



FUTURE

SUSTAINABILITY

Our **cuisine** has a naturally sustainable soul, in harmony with the resources the earth provides according to nature's cycles, and in collaboration with other small local producers.

The focus on **ingredients** gives new energy to raw materials from land and sea, with special attention to ancient fruits and rare or underused local fish species.

We strive for virtuous actions even in the kitchen, reducing food waste and plastic use, employing filtered water, and choosing appliances rated triple A for efficiency.

Our restaurant, renovated in 2023, was built prioritizing **natural materials crafted by local artisans**. In the rooms of our small **guesthouse**, courtesy kits and linens are made from natural materials (wood and bamboo, hemp and cotton), and hot water is produced using solar panels.



A



FISH

B



MOLLUSCS

C



DAIRY

D



GLUTEN

E



NUTS

F



CRUSTACEANS

G



PEANUTS

H



LUPIN

I



EGG

L



SULFUR DIOXIDE
AND SULFITES

M



SOY

N



SESAME

O



MUSTARD

P



CELERY

Allergens: Customers are kindly requested to inform the restaurant staff of any need to consume foods free from specific allergenic substances before placing their order.

During preparation in the kitchen, cross-contamination cannot be completely excluded. Therefore, our dishes may contain the following allergenic substances in accordance with Regulation EU No 169/11:

Annex II:

- A: fish and fish products.
- B: mollusks and mollusk products.
- C: milk and milk products.
- D: cereals containing gluten.
- E: nuts.
- F: crustaceans and crustacean products.
- G: peanuts and peanut products.
- H: lupins and lupin products.
- I: eggs and egg products.
- L: sulfur dioxide and sulfites.
- M: soy and soy products.
- N: sesame and sesame products.
- O: mustard and mustard products.
- P: celery and celery products.

Raw materials/products processed on-site are highlighted: some fresh animal-origin products, as well as fish products served raw or nearly raw, undergo a preventive decontamination process involving temperature reduction to ensure quality and safety, in compliance with Regulation CE 853/2004, Annex III, Section VIII, Chapter 3, Letter D, Point 3.

*Frozen or deep-frozen product at the source.
In this establishment, treated drinking water is used



SAPERE SAPORE

A knot of cultures, a crossroads of flavors that are knowledge and that originated from the relationships between those who have inhabited it, experienced it, and know it: Sicily weaves knots that make it both a starting point and a destination.

A land with cosmopolitan roots that give substance, history, and identity to its cuisine.

AMUSE-BOUCHE

THINLY SLICED SCORPIONFISH

A · P

its concentrated broth with Carricante wine, marinated purple cauliflower, honey and wild fennel

CODFISH steamed in a lettuce leaf,
its tripe and clams with
herbs, salted lemon

A · B · C

TUNA AND ONION

A · C · O

thin tuna belly with onion extract and caper leaves

RED MULLET cooked on a stone,
acidulated shells air,
reduced sauce and
tomato bread.

A · B · D · F · L

PUMPKIN
MILLE-FEUILLE

char-grilled olives
and pine nuts

A · C

RISOTTO
RISERVA

chestnuts, hare
and sumac

B · C · P

COPPA DI
MAIALINO

low cooked, it's sauce
with vinegar and black
cherries

C

PRE DESSERT

“ALIVEDDI”

our tribute to Saint
Agatha: almond mousse,
lemon cream and prickly
pear granita

D · C · I · E

PETIT FOUR

N.B.

Due to the complexity of tasting menus, this is meant for
all diners at the table



SCIAREDDA

In Sicilian dialect, "**sciaredda**" is the lava of Mount Etna, now cooled down, but once fiery and untamable.

It's a connection between land and sea, renewed with every movement of the mountain.

We trace back its descent and reach the coolness of the summit.

All senses are involved in this journey.

AMUSE-BOUCHE

RAW RED PRAWN

covered with Etna's black broccoli and its leaves

C · F · L

OYSTER

A · B · E · P

grilled on charcoal,
served with Leonforte's
black lentils and a fresh
almonds soup

CINARA

roasted artichoke
and sea urchin*

D · F · L

RAGABO

C · E · P

lichen, hazelnut, beef and
smoked bone marrow

PAPPARDELLE

A · C · O

sheep, bay leaves and
burnt lemon

CHARGRILLED VEAL
SWEETBREAD

apricot fondant, carrot
juice and salsify

C · O

ZUZZU in aspic

P

PIGEON IN THE IRON
BRAZIER, A MEMORY
FROM THE PAST

whole cooked pigeon
glazed with carob, olives
and pancotto cream

P · D · E · C

PRE DESSERT

CONTADINA

baked pear, milk cream
and toasted bread

C · D · E

PETIT FOUR

N.B.

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SURPRISE MENU

Alessandro's inspiration is relentless and in these ten courses, he breaks free from any usual convention to embrace boldness.

If you're craving the unrepeatable, this menu follows the chef's pure spontaneity.

N.B.

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À LA CARTE MENU

We offer the possibility to select individual à la carte dishes
from our tasting menu options

2 COURSES PER PERSON

3 COURSES PER PERSON

DESSERTS

CHEESE SELECTION

COPERTO

WATER
