



# MENÙ À LA CARTE



# TASTING MENÙ

## *Our Sea*

### *Bream mousseline*

*with seasonal vegetables, served with a lime and mint tartare, accompanied by red Bayamore jelly and white Bayamore velouté*

(P, L, MO, U, SO)

### *Beccafico-style sardine ravioli*

*served on a saffron velouté with wild fennel and candied orange zest*

(U, G, P, S, SO)

### *Tagliolino with Seasonal Black Truffles*

*and Red Shrimp Tartare from Mazara del Vallo*

(G, U, L, MO, S)

### *Olive wood–smoked catch of the day*

*with citrus purée, confit cherry tomatoes, and chickpea hummus*

<sup>à</sup>  
(P, S)

### *Lemon sorbet*

*served with Gaudensius Rosè*

(So2)

### *Cube of Cremoso a L'Ecrù Passito*

*served with pistachio crème anglaise and a dark chocolate bonbon*

(G, L, U, SO, So2, N)

**85 € per person**

*(minimum 2 people)*

*Classic Wine Tasting: Four wines paired with food – €25 per person.*

*Superior Wine Tasting: Four wines paired with food – €30 per person.*



# TASTING MENÙ

## *Meat and Vegetable menu*

### *Triplum of «caponata»*

*with a confit caper and basil emulsion, sweet-and-sour sauce, and grated dark chocolate*

(G, L, U, SO, N)

### *Cacio e pepe risotto with Timut pepper*

*broccoli rabe tops, lime zest, and raw Avola almonds*

(S, L, V, N, SO)

### *Green Tagliatelle*

*with guinea fowl ragout on a baked ricotta cream, lemon, and fresh herbs*

(G, U, L, SO, S)

### *Pork tenderloin wrapped in black pig speck*

*with pistachios served with a white Etna wine sauce, rosemary mashed potatoes, and sautéed baby spinach*

(N, SO, S, L)

### *Lemon sorbet*

*served with Gaudensius Rosè*

(So2)

### *Traditional ricotta cannolo*

*served on citrus compote with chocolate and Bronte pistachios*

(SO, G, L, N)

**85 € per person**

*(minimum 2 people)*

*Classic Wine Tasting: Four wines paired with food – €25 per person.*

*Superior Wine Tasting: Four wines paired with food – €30 per person*



# Starters

## ***Bream mousseline***

*with seasonal vegetables, served with a lime and mint tartare, accompanied by red Bayamore jelly and white Bayamore velouté*

(P, L, MO, U, SO)

22 €

## ***Anchovy Timbale***

*with asparagus, raisins, and pine nuts, served with chickpea 'macco' infused with wild fennel and confit cherry tomatoes*

(P, N)

19 €

## ***Triplum of «caponata»***

*with a confit caper and basil emulsion, sweet-and-sour sauce, and grated dark chocolate*

(G, L, U, SO, N)

18 €

## ***Savory vegetable flan, crispy guanciaie***

*carrot and orange velouté, and Parmesan fondue*

(L, S, U)

16 €

## ***Mediterranean-Style Beef Steak Tartare***

*with savory zabaglione at L'Ecrù and toasted bread slices*

(U, M, G, SO, L)

24 €



## *First Courses*

### *Cacio e pepe risotto with Timut pepper*

*broccoli rabe tops, lime zest, and raw Avola almonds*

(S, L, V, N, SO)

20 €

### *Beccafico-style sardine ravioli*

*served on a saffron velouté with wild fennel and candied orange zest*

(U, G, P, S, SO)

24 €

### *Hand-rolled Trapani-style couscous*

*with traditional fish soup, accompanied by lightly fried squid and red prawns*

(G, P, MO, SO, S)

25 €

### *Tagliolino with Seasonal Black Truffles*

*and Red Shrimp Tartare from Mazara del Vallo*

(G, U, L, MO, S)

30 €

### *Green Tagliatelle*

*with guinea fowl ragout on a baked ricotta cream, lemon, and fresh herbs*

(G, U, L, SO, S)

23 €



## ***Second Courses***

### ***Olive wood–smoked catch of the day***

*with citrus purée, confit cherry tomatoes, and chickpea hummus*

(P, S)

28 €

### ***Seared tuna loin, pink in the center, with Gaudensius Blanc de Noir and pink pepper***

*accompanied by herb-braised endive and baby potatoes*

(P, SO, S)

25 €

### ***Mediterranean catch with traditional ‘Agghiotta’ sauce***

*accompanied by steamed turned potatoes*

(P, S, SO)

26 €

### ***Pork tenderloin wrapped in black pig speck***

*with pistachios served with a white Etna wine sauce, rosemary mashed potatoes, and  
sautéed baby spinach*

(N, SO, S, L)

24 €

### ***Sliced Angus steak***

*with vegetable ratatouille, olives, Pecorino shavings, and herb sauce*

(L, S)

29 €



## *Dessert*

### *Sliced fresh fruit with artisanal ice cream*

*and almond crumble*

(L,N,U)

9 €

### *70% dark chocolate ganache*

accompanied by sour cherries, hazelnuts, Greek yogurt foam, and citrus gel

(L,N)

9 €

### *Cube of Cremoso a L'Ecrù Passito*

*served with pistachio crème anglaise and a dark chocolate bonbon*

(G,L,U, SO, SO2, N)

9 €

### *Traditional ricotta cannolo*

*served on citrus compote with chocolate and Bronte pistachios*

(SO, G, L, N)

9 €

### *Selection of traditional Sicilian cheeses*

*Served with traditional jams*

(L, N)

15 €



## Andrea Macca Executive Chef Baglio Sorìa



The young and enterprising Chef of Carlentini, small town on the slope on Hyblaeon Mountains, arrives at Baglio Sorìa after a grounded experience, having worked his way up, always studying new cook techniques and learning details about raw materials. He is a passionate lover of that kind of gourmet culture able at boosting cooking until achieving artistic results.

This passion dates back his starting point as a member of the cooking staff of high level ships, where he started to experience raw materials and raising awareness of the cooking art, side by side with other experts. After this training experience he started working in the Duomo restaurant in Ragusa. This partnership allows Andrea to learn how to reinterpret the authenticity of traditional recipes according to a high level restaurant. This is the peak after years invested in studies and research during which the Chef has joined its experimental approach with the history behind Italian and Sicilian courses. In 2013 Andrea joins Donna Carmela restaurant, of the namesake Boutique Resort in the province of Catania, working as a Resident chef.

From 2018, Andrea is working in the Baglio Sorìa Resort with the same passion but new intentions that will bring him to tell about the most authentic side of Sicily in a new way



# Allergeni / Allergens

**G = Gluten**

**So = Soia e derivati / Soy and derivatives**

**CR = Crostacei e derivati / Crustaceans and derivatives**

**U = Uova e derivati / Eggs and derivatives**

**P = Pesce e derivati / Fish and derivatives**

**AR = Arachidi e derivati / Peanuts and derivatives**

**L = Latte e derivati / Milk and derivatives**

**SEN = Senape / Mustard**

**SES = Semi di Sesamo e derivati / Sesame seeds and derivatives**

**N = Frutta a guscio e derivati / Nuts and derivatives**

**SED = Sedano e derivati / Celery and derivatives**

**MO = Molluschi e derivati / Molluscs and derivatives**

**Lu = Lupini e derivati /Lupin bean**

**So2 = Anidride solforosa e solfiti / Sulfur dioxide and sulphites**

**V= Piatto Vegetariano / Vegetarian dish**



*A children's menu is available upon request.  
We thank you for browsing our menu and  
look forward to welcoming you to our  
restaurant.*

*We just want to remind you that the  
proposed menu may be subject to change,  
both economically and in form, due to  
multiple factors, including availability of  
raw materials, seasonality and operational  
requirements.*

*Please kindly request any updates or  
clarifications at the time of booking and  
indicate any intolerances and/or allergies.*

*Thank you for your kind cooperation, we  
look forward to seeing you!*

*The Management*

