



MENÙ À LA CARTE

TASTING MENÙ

Our Sea

Selection of Premium Raw Fish and Shellfish

served with its accompanying sauces and a touch of Trapani sea salt air

(P, M, CR)

Beccafico-style sardine ravioli

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

(U,G, P, SED, SO2)

Tagliolini with Mediterranean John Dory

Ragù

on a citrus and almond velouté with chive powder

(G, SO2, N, U)

Sicilian Bluefin Tuna

marinated with herbs and coated in a dual sesame crust served with mixed greens, cherry tomatoes, oranges, and pickled red onion.

(P, SES)

Lemon sorbet

served with Gaudensius Rosè

(So2)

Lemon mousse sphere with a mango center,

almond crumble, and a Favinia Passulé reduction.

(L,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

Eggplant Parmigiana Flan

on a basil velouté with candied orange and Parmigiano Reggiano shavings
(L, U, V)

Etna Bianco DOC Risotto

creamed with DOP Pecorino, tender leafy greens, sun-dried tomato, and guanciale
(L, SO2)

Egg Tagliolini with Seasonal Black Truffle

(G, U, L, MO, S)

Scottona Beef Tenderloin

with a bouquet of roasted vegetables, almond potatoes, served with a wine and blood orange sauce
(N, SO2)

Lemon sorbet

served with Gaudensius Rosè
(So2)

Cream Cube with L'Ecrù Passito

with pistachio crème anglaise and dark chocolate bonbon
(G,L,U,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



Starters

Selection of Premium Raw Fish and Shellfish

served with its accompanying sauces and a touch of Trapani sea salt air

(P, M, CR)

32 €

Amberjack slow-cooked in spiced oil with cardamom

*with baked cantaloupe cream, summer zucchini salad, capers, orange, and
black olives*

(P)

22 €

Egadi Archipelago

*Selection of lightly seared fish, shellfish, and molluscs on a pea velouté with
tournéed vegetables*

(P, CR, M)

24 €

Eggplant Parmigiana Flan

on a basil velouté with candied orange and Parmigiano Reggiano shavings

(L, U, V)

18 €

Mediterranean-Style Beef Steak Tartare

with avocado mayonnaise and crisp toasted bread shards

(U, M, G, L)

22 €



First Courses

Beccafico-style sardine ravioli

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

(U,G, P, SED, SO2)

24 €

Green gnocchetti with lobster and hints of orange

with lightly seared red and yellow datterino tomatoes and a parsley velouté

(G, CR, SO2, U)

28 €

Tagliolini with Mediterranean John Dory Ragù

on a citrus and almond velouté with chive powder

(G, SO2, N, U)

26 €

“Fuori Norma” Paccheri

creamed with basil sauce, eggplant confit, and served with red datterino extract and salted ricotta

(G, L, SED, V)

20 €

Etna Bianco DOC Risotto

creamed with DOP Pecorino, tender leafy greens, sun-dried tomato, and guanciale

(L, SO2)

22 €



Second Courses

Catch of the day, olive wood-smoked

with a citrus velouté, cherry tomato confit, and chickpea hummus

(P, S)

26 €

Sicilian Bluefin Tuna

marinated with herbs and coated in a dual sesame crust served with mixed greens, cherry tomatoes, oranges, and pickled red onion

(P, SES)

26 €

“Muttunatu” Swordfish

with Nubia garlic and mint, vegetable ratatouille, and lemon potato, served with a Gaudensius reduction and pink peppercorns

(P, SO2, SED)

26 €

Scottona Beef Tenderloin

with a bouquet of roasted vegetables, almond potatoes, served with a wine and blood orange sauce

(N, SO2)

29 €

Slow-cooked pork capicola

new potatoes with sesame, seasonal salad greens, and datterino cherry tomatoes

(SO2, SES, SED)

24 €



Dessert

Lemon mousse sphere

with a mango heartseasonal fresh fruit crumble and Favinia Passulé reduction

(L,SO2,N)

9 €

Cube of Cremoso a L'Ecrù Passito

served with pistachio crème anglaise and a dark chocolate bonbon

(G,L,U,SO2,N)

9 €

Sliced fresh fruit with artisanal ice cream

and almond crumble

(L,N,U)

9 €

Traditional ricotta cannolo

served on citrus compote with chocolate and Bronte pistachios

(SO2, G, L, N)

9 €

Selection of traditional Sicilian cheeses

Served with traditional jams

(L, N)

15 €



Andrea Macca **Executive Chef Baglio Soria**



The young and enterprising Chef of Carlentini, small town on the slope on Hyblaeen Mountains, arrives at Baglio Soria 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 Soria 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

