BAGLIO SORÌA
RESORT & WINE EXPERIENCE

MENÙ
À LA CARTE

SANTAGOSTINO
RESTAURANT & WINE EXPERIENCE

TASTING MENÙ

Our Sea

Mazara "Battuto di Gambero Rosso" served with basil and lime mayonnaise

julienned cuttlefish with herb-infused oil, and goat cheese mousse

(CR, U, MO, L)

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

with Mazara del Vallo Red Shrimp Tartare

(G, U, L, MO, S)

Today's Catch Smoked with Olive Oil

with Citrus Velouté, Confit Cherry Tomatoes, and Chickpea Hummus

(P, S)

Lemon sorbet

served with Gaudensius Rosè

(So2)

Creamy L'Ecrù Passito Cube

with pistachio custard and dark chocolate

(G, L, U, SO, 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

Three-Layer Caponata Trio

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

(G, L, U, SO, N)

Trenette with Palermo-style baby broccoli

served with pecorino fondue and Sicilian-style "atturrata" breadcrumbs

(G, N, U, P, L, So2, SED)

Cacio e Pepe Risotto

Stirred with Bianco Etna DOC, leafy greens, sun-dried tomatoes, and guanciale

(G, L, U, SO, N)

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)

Chocolate mousse sphere with a cinnamon-pear center

nougat, andchocolate ganache, almond crumble, and cinnamon water

(U,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

Mazara "Battuto di Gambero Rosso" served with basil and lime mayonnaise

julienned cuttlefish with herb-infused oil, and goat cheese mousse

(CR, U, MO, L)

28 €

Lightly seared mahi-mahifillet

with sweet-and-sour golden onions, pine nuts, and raisins, served with an almond cream flavored with citrus, parsley, and cilantro, and a turmeric crumble

(G, P, N, So2)

22 €

Egadi Archipelago

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

(P, CR, M)

24 €

Vegetable flan with Piacentino Ennese fondue

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 €

Traditional Cous Cous, hand-stirred

with toasted almonds, Mazara shrimp, tempura squid, and its own broth

((G, MO, So2, CR, P, N)

26 €

Trenette with Broccoli Rabe «Palermo-Style»

with pecorino fondue and Sicilian-style "atturrata" breadcrumbs

(G, N,U, P, L, So2, SED,)

20 €

Cacio e Pepe Risotto

Stirred with Bianco Etna DOC, leafy greens, sun-dried tomatoes, 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, SED)

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 €

Catch of the Day

Ustica lentils, served both velvety and crispy, with turnip greens and lemon-flavored ricotta buttermilk

(P, L)

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)

26 €

Dessert

Pistachio Delight with a Warm Dark Chocolate Center—Dubai

served with orange sauce

(N,L,U)

9 €

Chocolate mousse sphere with a pear, cinnamon, and nougat center

Chocolate ganache, almond crumble, and cinnamon water

(U, L, N)

9 €

Puff Pastry Mille-Feuille with Citrus Custard

and seasonal red berries

(L,G,U)

9 €

Cube of Cremoso a L'Ecrù Passito

served with pistachio crème anglaise and a dark chocolate bonbon

(G,L,U,SO2,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 Hyblaean 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