la dolce vita

SUL TAVOLO

PANE DI SEMOLA RIMACINATA,
MARINATED CASTELVETRANO
OLIVES, SICILIAN OLIVE OIL,
FRESH "CANNED" FUSO,
PRESERVED LEMON, CHILI

FRUTTI DI MARE

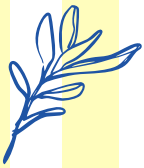
INSALATA DI PESCE, CALAMARI,
BABY SQUID, OCTOPUS, SHRIMP,
MUSSELS, BLOOD ORANGE,
FRESH HERBS

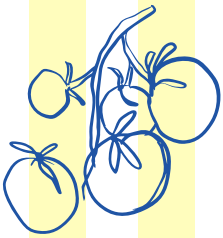
CRUDO

TRAPANI SEA SALT-CURED MACKEREL,
AGRODOLCE, CHILI, AGLIO BIANCO

PRIMO

BUTTONI TRICOLORE,
SMOKED EGGPLANT,
CACIOCAVALLO,
ROASTED TOMATO WATER,
CELERY LEAF OIL



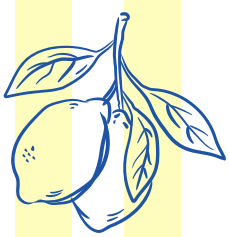


PESCE

PAN-ROASTED SEA BASS,
SICILIAN SEA SALT,
BURNT LEMON JUS,
ZUCCHINI FLOWER FARCE,
HERB SALAD

CARNE

SLOW ROASTED LAMB LOIN,
ESPRESSO RUB, CAROB
DEMI-GLACE, PUNTARELLA,
SMOKED SHEEP'S MILK RICOTTA,
LEMON ZEST, TOASTED
DARK BREAD "TERRA"



DOLCE

RICOTTA SPUMA, SEA SALT
TUILLE, PRICKLY PEAR, PISTACHIO
SEMIFREDDO, VOLCANIC SOIL

MAIN COURSE WINTER DINING SERIES
THURSDAY, JANUARY 22, 2026
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