

Aperitifs at the Rotonda sul Mare

Oysters and Bubbles

Plateau of Oysters

€ 50,00 p.p.

Our Sommelier recommends:

Berlucchi '61 Satèn Franciacorta

€ 160,00

Caviar and Champagne

Beluga caviar gr. 30 p. p.

*toasted bread croutons with salted butter,
shortcrust pastry with goat cheese and celery, blinis with sour cream*

€ 140,00 p.p.

Our Sommelier recommends:

Piper Essentiel Couveé Reserve Heidsieck

€ 160,00

Foie gras and Etna Wine

Duck foie gras gr. 100 p. p.

*toasted bread croutons with salted butter,
savory shortcrust pastry, raisin jelly, pear in syrup, currant*

€ 80,00 p. p.

Our Sommelier recommends:

Francesco Traminer aromatic (Gewürztraminer)

Az. Enò-Trio (Etna wine)

€ 55,00

Rotonda sul mare exclusively € 50,00 per person

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GRAND HOTEL
SAN PIETRO
TAORMINA

Aperitifs at the Rotonda sul mare

Etna

Sicilian tapas

Deep fried rice with ragout, deep fried rice with cuttlefish ink, iris with pistachio, mini Sicilian (fried ravioli) filled with tuma-cheese and anchovies, marinated anchovies with roasted peppers, bread and panelle (chickpeas polenta), sauteed octopus with candied onion, crispy chicken with potato chips and barbecue sauce

€ 40,00 p.p.

Our Sommelier recommends :

Bianco di Nera – AZ. G. Milazzo

€ 35,00

Isola Bella

Finger food

*Mini tuna tartar with orange reduction
Red shrimp marinated in salted almond milk
Swordfish carpaccio with herbs and candied onion
Seared octopus with potatoes and bottarga*

€ 60,00 p.p.

Our Sommelier recommends:

1877 Etna Doc classic vintage method

Antichi Vinai Company

€ 55,00

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