

*Dinner at the Rotonda sul mare*

*Tasting menu*

*Mazara red shrimp, marinated with black garlic and peach*

*Cuttlefish dumpling on a reduction of its black,  
lemon ricotta and sautéed chard*

*Fusillone di Gragnano (pasta) on vegetable cream, sea urchins and girgentano  
goat cheese*

*Russello wheat buttons (small ravioli)  
stuffed with burrata, sprinkled with parsley and anchovies*

*Snapper fillet, potatoes and cabbage*

*Pistachio mini magnum, white chocolate and dehydrated apricot jelly*

*The wines will be recommended by our Sommelier*

**€ 130,00 per person, beverages not included**

**Rotonda sul Mare exclusive € 200,00 per person**

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*Tasting menu*

*"Raw our way"*

*Selection of raw fish, spiral of yellow tomato with mandarin essence*

*Mullet with black bread and citrus fruits on acidulated bean purée*

*Vialone nano risotto with lime, scampi and gold leaf 24*

*Tortello (ravioli) stuffed with smoked ricotta,  
scorpion fish stew and burrata*

*Seared grouper with raw shrimp, foie gras and sour cherry juice*

*Dark chocolate sphere with caramel heart on to saffron sponge cake*

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