

To begin with...

Artichokes in puff pastry net, with porcini and ricotta cheese and celeriac cream	13,00 €
Club sandwich cone and soft egg	13,00 €
Tartare of venison fillet, chocolate, pomegranate and onion veils of Tropea (GF)	15,00 €
Pan fried mackerel, reduction of Primitivo wine, sweet green pepper and foam citrus (GF)	13,00 €
Chirashi marinated salmon, herbs crust, beetroot and fillo cannolo	14,00 €
Pata negra iberico "Blasquez" ham and tomato crostini	22,00 €
Fish crudité "20" different type (depending on daily availability) (GF)	28,00 €

Our first dishes

Ravioli of ribollita, black cabbage cream and fondue of Tuscany pecorino cheese	14,00 €
Paccheri pasta with tomato cream and parmesan cheese 30 month	15,00 €
Home made chestnuts tagliatelle with porcini	15,00 €
Traditional Italian risotto with parmesan and escalope of foie gras	18,00 €
Lemon leaf tagliolini, prawns, asparagus, escarole lettuce cream and bisque sauce	16,00 €
Potatoes dumpling with "cime di rapa" anchovies essence and flakes cod	16,00 €
Mezze maniche pasta, with pistachio pesto of Bronte, sun dried tomatoes and yellowtail bottarga	18,00 €

Our second dishes

Parmigiana "our own way"	16,00 €
Pork belly glazed with honey mustard, pumpkin pure and mixed vegetables	18,00 €
Braised rabbit fillet, fried chickpeas panissa and mushroom caps	20,00 €
Traditional breaded veal chop with jacket potatoes	22,00 €
Pan fried turbot, Bruxelles sprouts cream and green beans with bacon	24,00 €
Bar, fever cream, Piquillo peppers and sesame crackers	24,00 €
Pigeon breast, foie gras, pomme fondant and caramelized shallots	27,00 €

And to finish with...

Plateau di formaggi con i suoi abbinamenti (5 assaggi e 5 composte) (GF*)	14,00 €
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Our desserts

Persimmon sorbet with amaretto crumble (also available GF)	8,00 €
Express tiramisù with smoked chocolate (also available GF)	8,00 €
Hidden lemon and beer mousse	8,00 €
Zuppa inglese	8,00 €
Cannolo from Palermo to Milan	8,00 €
Almond ice cream with bisquit and Pedro Ximenez drops (also available GF)	8,00 €
Hot dark chocolate cake with a liquid pistachio heart, and orange sauce	10,00 €

(GF)* Gluten Free

All first dishes can be prepared using gluten free dough

Service	3,00 €
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*Vico Mercati informs its customers that certain products are processed with blast chillers
(following law: Reg. CE n. 852/045)*

Vico Mercati points out that you can purchase high quality products selected, also used in our cuisine and wines from our cellars

Tasting Menu from the Land

Starter

Artichokes in puff pastry net,
with porcini and ricotta cheese and celeriac cream

First Dish

Paccheri pasta with tomato cream
and parmesan cheese 30 month

Second Dish

Veal marrow with gremolata
and mousseline purè

Dessert

Hot dark chocolate cake
with a liquid pistachio heart, and orange sauce

44€ per person

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Tasting Menu from the Sea

Starter

Pan fried mackerel, reduction of Primitivo wine, sweet green pepper and foam citrus (Gluten Free)

First Dish

Lemon leaf tagliolini, prawns, asparagus, escarole lettuce cream and bisque sauce

Second Dish

Pan fried turbot, Bruxelles sprouts cream and green beans with bacon

Dessert

Hidden lemon and beer mousse

48€ per person

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Vegetarian Menu

Starter

Pumpkin flan, Monteverchia cheese
and salted crumble of almond

First Dish

Ravioli of ribollita, black cabbage cream
and fondue of Tuscany pecorino cheese

Second Dish

Parmigiana "our own way"

Dessert

Persimmon sorbet with amaretto crumble
(also available GF)

40€ per person

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