

The chef **FELICE SGARRA** has created two menus for GROTTA PALAZZESE® restaurant

DREAM and UNFORGETTABLE

DREAM

Snapper tartare, melon, pomegranate extract

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Calamarata pasta, scampi, candied "Galatino" tomatoes
burrata and mint

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See Bass breaded, wild chicory with pistachio and yuzu flavor

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Cassata with ricotta and raspberry chocolate

DREAM MENU € 180 per person

UNFORGETTABLE

Shellfish – wild green salad, sour cream and lemon gel

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Red mullet soya and foie gras escalope

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Spaghettone, sea cicala, red pepper "crusco" dehydrated

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Raviolo ricotta cheese, "Carpino" fava beans cream, rocket salad, pork cheek crispy

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Pork iberico, "podolica" cheese fondue and "murgia" black truffle

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Millefoglie bread, chocolate with "coratina" Extravergine olive oil cream

UNFORGETTABLE MENU € 220 per person