



Allergens: the customer is requested to inform the waiting staff of the need to consume food free of certain allergenic substances before ordering.

During preparation in the kitchen, cross-contamination cannot be excluded. Therefore, our dishes may contain the following allergenic substances according to EU Reg. 1169/11

Annex II : A: fish and fish products. B: mollusks and products thereof. C: milk and milk products. D: Cereals containing gluten. E: nuts. F: crustaceans and products thereof. G: peanuts and products thereof. H: lupins and products thereof. I: eggs and egg products. L: sulphur dioxide and sulphites. M: soya and soya products. N: sesame and sesame products. O: mustard and mustard products. P: celery and celery products.

Raw materials/products culled on site: certain fresh products of animal origin, as well as fishery products administered raw or almost raw are subjected to a prior blast chilling treatment to ensure quality and safety, in accordance with the requirements of Regulation EC853/2004, Annex III, Section VIII, Chapter 3, point D, point 3.

*frozen products or deep-frozen at origin.

Treated drinking water is used in this restaurant.

MENU'

The word Sàpio etymologically, in Latin, expresses the affinity between 'knowledge' and 'flavour', according to a philosophy that sees food as an exercise in experimentation, where 'eating' becomes a metaphor for 'thinking'.

So, a single word is capable of enclosing a world within itself, a world that was born even before the restaurant, in our countryside, where we grow some of our fruit and vegetables, including the olives which whom we make 'Elaid', our extra virgin olive oil. These are fragments that can be traced back to our identity.

At the end of the day, every one of our tasting experiences is a journey. There is always something waiting to be discovered and calling us. This is what Ulysses teaches us, who after coming back to Ithaca, driven by that atavistic hunger for knowledge, sets out again to sea.



"For the same reason of the travel, travelling".
Khorakhané (A forza di essere vento), Fabrizio De André

SĂPIŌ
RESTAURANT
L'ESTETICA DEL GUSTO

SAPERE SAPORE

In the beginning, Sicily was inhabited by Sicans, then came the Siculians from the European continent to relegate them to the western part of the region. Thus, was delineated what was to be the future of Trinacria: a land of hub, of cultural cosmopolitanism and inevitably also gastronomic.

TASTING MENU

AMUSE-BOUCHE

THINLY SLICED SCORPION FISH

marinated purple cauliflower, sturgeon caviar and carricante grape reduced broth

Ⓐ Ⓒ ⒫

CODFISH

chickpeas cream, tripe, cuttlefish and saffron

Ⓐ Ⓒ Ⓕ ⒫

RISOTTO RISERVA 8 YEARS

goat, liquorice and langoustine

Ⓒ Ⓕ ⒫

BLACK GARLIC BOTTONI

chard, raisin and pine nut sauce

Ⓓ Ⓔ Ⓘ Ⓙ

WOODEN FIRE COOKED BLUE LOBSTER

truffle savory sabayon, spinach and celeriac

Ⓕ Ⓙ

PRE DESSERT

“ALIVEDDI”

Almond, lemon and prickly pear

Ⓒ Ⓙ Ⓔ

PETIT FOUR

NB: DUE TO THE COMPLEXITY OF TASTING MENUS, THIS IS MEANT FOR ALL DINERS AT THE TABLE

SCIAREDDA

In Sicilian dialect, the word 'sciareda' indicates what remains after a lava flow has hardened. The lava, which from Etna, the mountain, manages to reach the sea, on which everything then starts again and everything is reborn. The 'sciareda' is the material union between the peaks and the ports, between the sailors and the farmers.

And if the lava descends from the forest towards the sea, we attempt to ascend it, on a journey in the opposite direction, where, dirty with saltiness, we yearn for the coolness of the forest.

TASTING MENU

AMUSE-BOUCHE

RED PRAWN FROM OUR SEA

black broccoli foam and its coral mayonnaise

©©©

OYSTER

Leonforte's black lentils and almond cream

©©©©

PUMPKIN WATER GLAZED TORTELLI

foie gras, cardoncelli mushroom and hazelnut

©©©©

CAVOLO TRUNZO SALAD

©©©©

TUNA AND ONION

©©©

CHARGRILLED VEAL SWEETBREAD

Cola-apple puree, bitter leaves and salsify

©©

PIGEON

snails, pancotto, truffle and cocoa sauce

©©©©

PRE DESSERT

COFFEE MILLEFEUILLE

©©©

PETIT FOUR

NB: DUE TO THE COMPLEXITY OF TASTING MENUS, THIS IS MEANT FOR ALL DINERS AT THE TABLE

TASTING MENU

SORPRESA

TASTING MENU OF 10 DISHES CHOSEN BY OUR CHEF

NB: DUE TO THE COMPLEXITY OF TASTING MENUS, THIS IS MEANT FOR ALL DINERS AT THE TABLE

SĂPIŢO
RESTAURANT
L'ESTETICA DEL GUSTO

A' LA CARTE

2 COURSES
3 COURSES

STARTERS

RED PRAWN FROM OUR SEA

black broccoli foam and its coral mayonnaise

© ② ①

CODFISH

chickpeas cream, tripe, cuttlefish and saffron

① ② ③ ④ ⑤

RED MULLET

and tomato bread

① ② ③ ④ ⑤ ⑥

CHARGRILLED VEAL SWEETBREAD

Cola-apple puree, bitter leaves and salsify

© ②

PASTA AND RICE

RISOTTO RISERVA 8 YEARS

hazelnut, mushroom and coffee

© ② ③

BLACK GARLIC BOTTONI

chard, raisin and pine nut sauce

④ ⑤ ⑥ ⑦

SICILIAN PECORINO CHEESE RAVIOLI

coriander, truffle and Sicilian "Cosaruciaru" beans cream

© ② ③ ④

PUMPKIN WATER GLAZED TORTELLI

foie gras, cardoncelli mushroom and hazelnut

© ② ③ ④

MAIN COURSES

WOODEN FIRE COOKED BLUE LOBSTER

truffle savory sabayon, spinach and celeriac

② ③

SUCKLING PIG COPPA

slow cooked, fondant potatoes and sour cherries

© ②

ROASTED LAMB SIRLOIN

slow cooked leg in a gratinated green tortello and spiced jus

© ② ③ ④ ⑤

DESSERTS

“ALIVEDDI”

Almond, lemon and prickly pear

© ① ②

BREAD AND RICOTTA

© ② ③

BABA FROM KINGDOM OF THE TWO SICILIES

② ③ ④

CHEESE SELECTION

©

COPERTO

WATER