

ATMOSFERA

Inspiring Restaurant



ristoranteatmosfera.it

• M E N U •

• S E A A T M O S F E R A •

Sweet and sour tuna

Dried and salted tuna, sweet and sour pumpkin, capers and licorice

Anchovy salad

Fried fresh anchovies, orange gel, marinated shallot and olives

Prawn from Mazara del Vallo

Raw prawn, dressing infused with tarragon, pink pepper and lime

Scallop caponata

*Seared scallop, fennel flavored caponata sauce,
white onion and bitter cocoa*

First course

Fregola & mussels

*Dried and toasted sardinian pasta, mussels, candied citron,
sea lettuce and bottarga*

Second course

Charcoal squid

Grilled squid, young spinach, quince and herb infused sauce

Dessert

Pistacchiosa

*Pistachio ice cream, vanilla cream,
cocoa flavored crumble and salted caramel*

78

• M E M O R I E S F R O M S I C I L Y •

Oyster & lemon

Raw oyster, lemon air, extra virgin olive oil and Sarawak pepper

Pink prawn on bruschetta

Pink prawn tartare, rye crouton, red garlic, ginger and capers

Tagliolini with sea urchins

*Saffron flavored tagliolini, sea urchins,
balsamic mint essence and toasted bread crumbs*

Dolphinfish in carpione

Dolphinfish, smoked aubergine, red onion, tomato jam and almonds

Baroque arancina

*Fried rice ball with dark chocolate, sheep ricotta,
candied orange and cinnamon*

73

*The tasting menus are planned for the whole table
and include cover charge.*

• S T A R T E R S •

Scallop caponata

28

Oyster & lemon

22

Aged beef carpaccio

20

• F I R S T C O U R S E S •

Noodles with sea urchins

27

Fregola & mussels

26

Dumplings with sicilian broccoli, pine nut, ginger and sheep cheese

20

• T R A D I T I O N A L D I S H E S •

Spaghetti with fresh sardine and wild fennel

25

Matalotta - Sicilian fish soup

The best fish from the Mediterranean Sea in soup with bread croutons

40

• S E C O N D C O U R S E S •

Charcoal Squid

31

Dolphinfish al carpione

30

Black pig, red apple, myrtle and kale

30

• D E S S E R T •

Pistacchiosa

13

Rum caramel & tobacco

12

Espressionante

13

Baroque arancina

Sheep ricotta, dark chocolate and candied orange

13

Welcome, cover charge, bread and small pastry

4