

Excellence is built
by digging deep into one's own memory.

The culinary journey of ristorante Semente
starts from the land,
from the region's agricultural heritage and culinary culture,
with an eye to the future.

At the heart of our project lies a concept that is both simple and
radical at the same time:
to offer our guests
the most authentic flavours of our land,
to amplify these flavours and make them richer,
more distinct, more recognizable.

We use products grown on our estate or sourced from small local
producers,
respecting the seasons and the natural rhythm of the countryside.

We accompany the ingredients to convey its story.

Water Selection

SUSAF

In order to reduce carbon emission and glass usage, we are serving filtered water from our own source.

Still and Sparkling 5,00

GERACI

A low mineral water springs from high mountain sources at an altitude of 1,500 meters, in an unspoiled territory in the heart of the Madonie Natural Park (Sicily). It is distinguished by its unique diuretic properties.

Still and Sparkling. F. r. 67 mg/l 7,00

PANNA

A mineral water with a bright, crystal-clear appearance, springing from the hills of Scarperia (Tuscany). Smooth, refreshing, and well-balanced, with distinctive tasting notes.

Still. F. r. 142 mg/l. 7,00

SAN PELLEGRINO

Perfectly brilliant, distinguished by its fine bubbles and delicate mineral aromas. Sourced from the Orobic Alps (Lombardy), its structure is fragrant and fresh a masterpiece of elegant taste harmony.

Sparkling. F. r. 960 mg/l 7,00

From the Celler

125 ml

TASCA - REGALEALI

ALMERITA BRUT 2022- DOC SICILIA (SCLAFANI BAGNI)
 100% Chardonnay - 12% Vol

18,00

CANTINE PUPILLO

PODERE 27 METODO CLASSICO ROSATO 2024 - DOC SICILIA (SIRACUSA)
 100% Nero d'Avola - 12,5% Vol

16,00

From the Bar

SICILIANO

Bitter, Sicilian Vermouth Red , Soda water

18,00

SICILIAN SPRITZ

Sicilian Vermouth Orange, Sparkling wine, Anise

18,00

Scents of Sicily

Bread, tomato and cheese

"Mangia e bevi"

Perciasacchi wheat Linguine,
sardines and wild fennel "alla Milanese"

Nebrodi black pork, and seasonal vegetables,
spicy ketchup and acorns

"Cuccia"

Ricotta mousse, candied orange
and toasted wheat ice cream

115,00

Tasting menus, due to their complexity, are priced per guest
and must be selected for the entire table

Bread, tomato and cheese

Perciasacchi wheat Linguine,
sardines and wild fennel "alla Milanese"

or

Nebrodi black pork, and seasonal vegetables,
spicy ketchup and acorns

"Cuccia"

Ricotta mousse, candied orange
and toasted wheat ice cream

85,00

Tasting menus, due to their complexity, are priced per guest
and must be selected for the entire table

Starters

Courgette and mint cream with sicilian "scaccio"	24,00
Roasted aubergine, basil and tomatoes salad juice	26,00
Beef tartare, courgette and celery leaf mayonnaise	30,00
Buttered courgette flowers filled with mozzarella and anchovies	26,00
Chickpeas cream with rosemary and roasted squid	30,00

Pasta Dishes

Susafa's Maiorca wheat with courgette, and Mediterranean shrimps	36,00
Susafa's paccheri with sicilian pesto	32,00
Susafa's eliche with mussels, cherry tomatoes and rocket pesto	36,00
Susafa's short spaghetti with tender courgette shoots, tomatoes and salted ricotta	34,00

Main Courses

Organic egg from our own hens served with Susafa's tomato sauce and pecorino cheese	32,00
Shi drum, Susafa's garden vegetables and salmoriglio sauce	38,00
Beef sirloin, mustard, and potato foam	40,00
Nebrodi lamb, carrots and thyme	38,00

Please kindly advise the staff of any allergies or food restrictions, we cannot guarantee the absence of cross contamination of allergens. Should you wish to consult the allergens book, please do not hesitate to ask our staff. Based on the market availability some ingredients can be frozen. Price are all in Euro and are inclusive of VAT and service charge.