



# BATTIMANDORLO

DIMORA DI CAMPAGNA  
NOTO

## Tasting menu

*Chef Michele Di Bonito*

*Designed to be enjoyed by the entire table*

Tasting menu 4 courses	90 €
Tasting menu 5 courses	100 €
Tasting menu 7 courses	120 €

All raw fish has been flash frozen in accordance with reg.CE853/04  
Please advise of any food allergies or intolerances

Water 3 €  
Cover charge 3 €



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### Dinner Menu

*Chef Michele Di Bonito*

Aubergine and apple <i>Perlina aubergine chargrilled, black apple and pecorino cheese sauce</i>	29 €
Warm Cuttlefish, mushrooms and fennel <i>Cuttlefish, mushroom demi glace, fennel sauce and Palermo brittle</i>	32 €
Chickpeas, almonds and snails <i>Chickpeas, almond milk, snails and rosemary extract</i>	29 €
Blue fish, mustard and zabbina <i>Smoked blue fish, mustard sauce and warm ricotta cheese</i>	31 €
Gnocco, spiced meat and yoghurt sauce <i>Flame cooked potato dumpling, fillet of beef and yoghurt sauce</i>	30 €
Wheat and jasmine <i>Cooked wheat, ragusano, sour butter and bitter jasmine</i>	27 €
Dry rice, octopus and heart <i>Sicilian rice, Mediterranean octopus and beef heart</i>	30 €
Linguine, grey butter and shellfish <i>Slow dried pasta, beef grey matter butter, shellfish and bay leaves</i>	32 €
Pasta with sea urchins and demi glace <i>Seaweed pasta, cooked and raw sea urchins, beef demi glace and faux tuna roe</i>	38 €
Black pork, onion and cherry <i>Nebrodi black saddle back pork, salad of cherry and Giarratana onions</i>	38 €
Lamb, fig and mature ricotta <i>Tender lamb, kale, seared fig and salted sheep ricotta</i>	39 €
Gallinella di mare, frascatula and lettuce <i>Tub gurnard, durum wheat flour, corn sauce, financier sauce and chicken sauce</i>	36 €

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## Dessert

*Chef Michele Di Bonito*

Assoluto di carruba	20 €
<i>Carob mousse, warm carob cake, and carob ice-cream</i>	
Patata di Sant'Antuono	18 €
<i>Blackened potato dessert, potato ice cream, popcorn ash</i>	
Sweet Barley	18 €
<i>Barley ganache, hazlenut praline, and Swiss meringue</i>	
Sicilian pine cone	20 €
<i>70% Dark chocolate cream, soft biscuit, cocoa bean cold brew and hibiscus</i>	

Water 3 €  
Cover charge 3 €