

## Alla Carta

*U Cala cala* 32€

Mixed vegetables, herbs and flowers with locally caught fish and pollen sauce.

*A' nsalat e pummarol* 30€

Fermented tomato sauce, raw and cooked tomatoes, fig oil.

*Scampo e prugna* 38€

Roasted langoustine, golden plum concentrate, tarragon sauce.

*Contenuto e contenitore* 36€

"Pacchero" pasta glazed in pork sauce, oysters and ischitan uchucuta.

*La triade della dieta mediterranea* 35 €

"Tortello" filled with wheat amazake, olives tapenade, sharp grape sauce.

*Scarol e fasule* 30€

Grilled escarole, herbs pesto and kimchi, "Zampognari" bean sauce.

*Il regno dei funghi* 34€

Oxidised cardoncello mushroom, yeast and koji sauce, mint.

*La vita della faraona* 42€

Roast guinea fowl, nettle pesto, ponzu sauce with egg yolk, hay sauce.

## Pasticceria

*A' zupp e latt'* 15€

Dulce de leche, coffee amazake, sour cream, toasted bread, kefir ice cream, grappa milk mousse.

*Prutusino ogni 'mmenesta.* 15€

White chocolate mousse, beetroot leche de tigre, parsley sorbet.

*Era un'insalata*

Rocket ganache, bitter orange sorbet, blossom of fennels

*Big Mickey* 15€

Creamy chocolate, prunes, sorrel

## Lassateme sta' ! Vol II

140 €

*U Cala cala*

Mixed vegetables, herbs and flowers with locally caught fish and pollen sauce.

*Scampo e prugna*

Roasted langoustine, golden plum concentrate, tarragon sauce.

*Contenuto e Contenitore*

"Pacchero" pasta glazed in pork sauce, oysters and ischitan uchucuta.

*Territorio*

Raviolo filled with bitter herbs, kefir, red begonia leaf.

*La vita della faraona*

Roast guinea fowl, nettle pesto, ponzu sauce with egg yolk, hay sauce

*Era un'insalata*

Rocket ganache, bitter orange sorbet, blossom of fennels

*Big Mickey*

Creamy chocolate, barbecued prune, salt

## (A)tipico

120 €

*A' nsalat e pummarol*

Fermented tomato sauce, raw and cooked tomatoes, fig oil.

*Perseveranza (Dedicato a Gianni de Vita)*

Aubergine, bitter orange pesto, vermouh sauce.

*Il regno dei funghi*

Oxidised cardoncello mushroom, yeast and koji sauce, mint.

*La triade della dieta mediterranea*

"Tortello" filled with wheat amazake, olives tapenade, sharp grape sauce

*Scarol e fasule*

Grilled escarole, herbs pesto and kimchi, "Zampognari" bean sauce.

*Prutusino ogni 'mmenesta.*

White chocolate mousse, beetroot leche de tigre, parsley sorbet.

*'A pizz e scarol*

Escarole ganache, candied olives and capers, Frangipane with cooked wine, escarole ice cream.

My kitchen is a legacy, an invisible thread that binds past and future, born from the hands, the looks, the sacrifices of two people who kneaded my existence with love and courage.

*My father*

who set out as a child to seek bread and the world.

*My mother*

Who continues to teach me the religion of food and the sacredness of life.

And if every dish tells a story, if every flavour carries a soul, it is because inside is the first, the greatest, the most indispensable ingredient: the heart.

**Luci'**  
il Ristorante del Faro