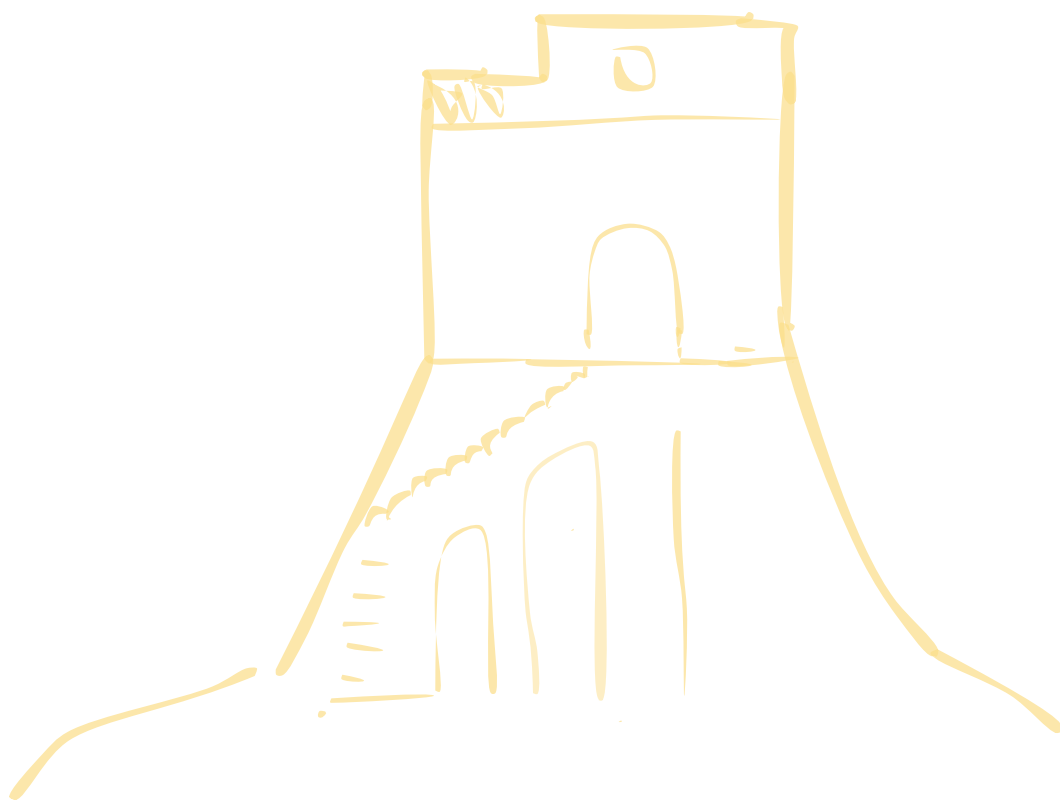


# Aglæ

storie di sapori



*“Su la sabbia di Gela colore della paglia mi stendevo  
fanciullo in riva al mare antico di Grecia con molti sogni nei  
pugni stretti e nel petto.”*

*Salvatore Quasimodo*

*...e da Gela è iniziato il nostro viaggio*



*Cucinare è un atto culturale, è comunicare intimamente, in quanto ciò che cuciniamo diventa parte strutturale di chi lo consumerà.*

*Gabriella Antonuccio*

## Appetizer

### **Tra Sicilia e Giappone**

Raw seabass and prawn, fresh tomato, Aglae sauce, truffle perlage, toasted white and black seam, olives and capers tartare, herbs and shichimi

€ 20

### **Artichoke**

In double consistency, hazelnut dressing, ricotta, cherry tomatoes, lemon zest

€ 18

### **Focaccia**

Veal carpaccio, tuma persa, confit cherry tomatoes, microgreens

€ 20

### **Etna vista mare**

Smoked red shrimp, prawn and bonito, pistachio cream, pomegranate reduction, crunchy quinoa and ginger

€ 20

## First courses

### **Tokyo**

Dumpling stuffed with garlic and ginger flavoured pork shoulder, carrot and celery brunoise, on eastern souce

€ 20

### **CapRiccio**

Spaghetti, garlic, oil with pepper, sea urchins' pulp

€ 30

### **Raviolo aperto**

Tuna ragù, fennel, stracciatella

€ 20

### **CentroSud**

Striped macaroni, leek cream with n'duja, green olives, crispy bacon

€ 20

## Second courses

### **Diaphragm**

Roasted, smoked oil, miso glazed cabbage

€ 25

### **Polpo BBQ**

Toasted octopus, soy dressing, sesame, green apple and salad

€ 22

### **Baccalà**

Cooked at low temperature, Jerusalem artichoke in two consistencies

€ 22

### **Pork fillet**

Dressed up, Marsala reduction, little berries coulis sautéed spinach

€ 25

## Dessert

### **Biancomangiare**

Fresh almond cream, crumble nuts, passion fruit perlage,  
little berries coulis, fresh fruit

€ 10

### **La raviola**

Raviole citrus flavoured ricotta, english cream pistachio

€ 10

### **Panna cotta**

Rum, chocolate crumble, sesame chocolate sheets

€ 10

### **“Tuics”**

Chocolate mousse, biscuit, salty caramel

€ 10

## Tasting menu

Our way of telling ourselves through memories, travels and experiences

### **Aglae**

**Five-courses** tasting

€ 70

with **wine tasting**

€ 90

### **Trinacria**

**Three-courses** tasting

€ 45

with **wine tasting**

€ 58

The tasting menu is for all guests at the table

water € 4

cover € 4

coffee € 2

## Allergies

We would like to inform our kind customers that within the Aglae Restaurant there is a high level of consideration for the quality of the products served.

The policy followed by the restaurant, in fact, is summarized in the following statement:

1. Increase the level of guarantee of the hygienic-sanitary quality of preparations and make it more evident to the final consumer, making use of an effective and efficient system for the identification and traceability of your product;
2. Manage and maintain a self-control system based on the HACCP method (Reg.Ce n°852/2004 and Reg.Ce n°853/2004);
3. Develop greater awareness among suppliers regarding the maintenance and improvement of the healthiness, quality and legality requirements of the products supplied;
4. Define tasks and responsibilities for managing the processes necessary for the implementation of the service and keeping these and the management of the entire system under control;
5. Work to ensure customer satisfaction is always guaranteed by raising awareness of the customer's needs, compared to internal procedures with continuous staff training;
6. Respect the cold chain as required by current legislation for all raw fish administered (Reg.Ce n°853/2004): in fact, we proceed with the activity of serving fresh fish sensitive to parasitic phenomena, (the most involved are: SABER FISH, HORSE MACKER or HORSE MACKER, MACKERER, WHEEL or POTASSOLO, HAKE if large, MOLO or WHITING, TUNA, TOMBARELLO, BONITO, HERRING, ANCHOVY, MONKFISH, BEAMS or SEAS, SARDINE, TUNA and SWORDFISH, but also CUTTLEFISH and SQUID) after blast chilling and freezing for at least 24 hours. Low temperature blast chilling serves to eliminate parasites and allow them to be used raw without risk, as happens with cooking which eliminates the parasite.

IF YOU SUFFER FROM FOOD ALLERGIES OR INTOLERANCES, REPORT IT TO OUR STAFF WHO WILL BE ABLE TO ENABLE YOU TO AVOID GENRES THAT CONTAIN PRODUCTS TO WHICH YOU ARE ALLERGIC OR INTOLERANT. However, be aware that the foods and drinks offered in this venue are produced and served in premises where products containing the following allergens are used and served:

1. Cereals containing gluten, i.e.: wheat, rye, barley, oats, spelt, kamut or their hybridized strains and derived products.
2. Shellfish and shellfish products.
3. Eggs and egg products.
4. Fish and fish products
5. Peanuts and peanut products.
6. Soy and soy products
7. Milk and milk-based products (including lactose
8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium Occidentale*), pecan nuts [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and their products.
9. Celery and celery-based products.
10. Mustard and mustard products.
11. Sesame seeds and sesame seed products.
12. Sulfur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/liter in terms of total SO<sub>2</sub>.
13. Lupines and lupine products.
14. Shellfish and shellfish products.