



votavota®

SPRING TASTING MENU

*“We opened our luggage and put in our great experience,
closed it and left together”*

Giuseppe e Antonio

Our concept of cuisine in 8 courses euro 140

Our concept of cuisine in 6 courses 110

Easy Lunch

Three courses with two glass of wine paired. euro 80
Available only for lunch from Wednesday to Saturday

*Each menu for its complexity is intended
for the whole table*

ALLERGENS

Raw amberjack, smoked tuna broth and costoluto's tomato* (1,4,6)

Bonito fish, lettuce and bottarga*(1,3,4,7,12)

Roasted squids, creamy broad beans and curly mustard* (2,4,9,10,14)

Mackerel, Istanbul flavors and "Baba ganoush"* (1,4,6,7,11)

Dunkey and sea urchins* (3,4,12)

Smoked spaghetti with butter and anchovies * (1,4,6,7)

Potato pearls, sea urchins, seafood and hot buffalo cheese foam* (1,2,3,4,9,12,14)

Rice, herring and pomegranate* (4,6,7,9)

Lamb cappelletti, chicory, and PDO Ragusano cheese fondue* (1,3,7,9)

Octopus, artichokes and carob* (4,6,14)

Grilled fish, sweet garlic sauce and cardoncelli mushrooms (3,4,7,9,10)

Beef cheek, celeriac and hazelnut* (7,8,9,12)

Pigeon cooked on the bone, aubergine's chutney and aquaponics vegetables* (1,7,9,12)

Substances or products causing allergies or food intolerance

1. Cereals containing gluten, i.e wheat, rye barley, oat emmer, kamut, their derivative strains and by-products
2. Crustaceans and products based on shellfish
3. Eggs and by-products
4. Fish and products based on fish
5. Peanuts and peanut-based products
6. Soy and soy-based products
7. Milk and dairy products (lactose included)
8. Fruits in shell, i.e, almonds, hazelnuts, walnuts, cashew, pecan, Brazil, pistachios, macadamia nuts or Queensland nuts and their by-products
9. Celery and products based on celery
10. Mustard and mustard-based products
11. Sesame seeds and sesame seeds-based products
12. Sulphur dioxide and sulphites in concentration above 10mg/kg
13. Lupine and lupine-based products
14. Molluscs and products based on molluscs

* The fish destined to be consumed raw or practically raw has undergone a preventive reclamation treatment in compliance with the provisions of the regulation CE 853/2004 III section VIII chapter II letter D point 3.