

## ***Feel Yourself***

*Our dedication and commitment to build your experience  
in Monaci starts from our restaurant  
and from work in our estate,  
where we grow the products  
that become part of our menu  
and of our traditional cuisine,  
respecting the seasonality of foods  
and with the utmost attention to quality.  
We are able to guarantee freshness and quality of  
food, without having to do use of prepared  
or industrial dishes.*

*Our restaurant is the ultimate expression of our estate,  
Where the commitment to the land  
and respect for the surrounding environment  
are combined with a passion for food and for the territory  
and where the wines of Etna they are the protagonists.*

*We believe in "slowness", we are passionate about food  
as an element authenticity and as an experience in itself.  
The purpose of the Locanda Nerello is to recover  
what we seem to be losing, that is tastes and flavors  
original, based on healthy and refined ingredients,  
such as ancient wheat varieties  
and rare native species of fruit and vegetables.*

*Our focus is more on the taste and experience of food,  
that on how food is presented.  
We invite you to take your time  
necessary to taste ancient flavors and authentic products.*

## Starters

*The chef's wild vegetables sufflè*

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*Albacore tartare with citrus fruits* ★

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*Organic meringue egg, served with potato cream  
and capers from Salina* 🌀

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*Old school Courgette Parmigiana*

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*Guido's Tartare:  
Cinisara beef tartare* 🌀, *caipers from Salina, served with Etna  
"cola" apple* 🌀 *and our organic egg*



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on request gluten free pasta



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## ***First Courses***

*Creamy carnaroli risotto with wild fennel,  
oven-baked black olives and orange zest* ★

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*Spaghetti pasta with garlic, olive oil, “magghia” anchovies  
chili pepper, and roasted breadcrumbs* 🌀

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*Our potatoes gnocchi with mussels and crunchy vegetables*

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*Sicilian grains rigatoncini pasta* 🌀 *with our perfect ragout*

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*Eritage grains home-made ravioli pasta stuffed with Monaci  
egg, wild erbs scented crumble*



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## ***Main Courses***

*Nebrodi black pig belly   
cooked at low temperature, reduction of Etna Rosso and our  
early potatoes*

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*Scabbard fish beccafico style and caponata*


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*Sweet and sour rabbit Sicilian style*

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*Pochè egg and red beets*

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*Mediterranean albacore with little sweety tomatoes from our  
garden and capers from Salina *



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## **Dessert**

### **Chocolate mousse**

*Black chocolate with Marsala  
and crunchy almonds*

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### **Grandmma Nelli's recipe**

*Ricotta cheese cannolo scented with organic honey from  
Zafferana Etnea*

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### **La lava e il Miele**

*Honey Ice-cream quenelle, salted cocoa crumble  
seasonal fresh fruit*

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### **Biancomangiare**

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### **Our Sicilian Cheese Selection**

*Piacentinu Ennese, Primintiu cheese, Maiorchino, Girgentana  
Goat Cheese, Ricotta  
Etna Honey and home-made clementaine jams*



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Raw fish have undergone an anti-anisakis treatment according to the Italian food health and safety law HACCP

Some products of this menu may have been treated having observed the "cold chain " requirements according by EU regulation 1169/11

Information about the presence of substances or products causing allergies are available by contacting the service staff

**Cover charge € 5,00 p.p.**



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# Locanda Nerello

RISTORANTE ETNA



RELAIS &  
CHATEAUX



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