



DONNA CARMELA  
RESORT & LODGES

## LE NOSTRE DEGUSTAZIONI

### **“MENU BREZZA”**

Benvenuto del nostro Chef

*Amuse-bouche from our Chef*

**Sarago, mandorle e mirtilli**

*Marinated sea bream, smoked almond cream and fermented blueberries*

P,N

**Piccole caserecce risottate, con gambero rosso locale, tuma persa e verdura spontanee**

*Homemade “Casarecce” pasta with local red prawns*

*“tuma persa” cheese and wild leafs*

CR,G,L

**Dentice, melanzana tataky e salsa teriyaki**

*Red Snapper slowly cooked, eggplant’s caviar with soy, mint and sesame oil*

SES,SO,P,L

**La Nostra Etna**

*Cannolo with ricotta mousse, beetroot sauce and citrus crumble*

U,L,G

*Degustazione € 95,00 iva inclusa, per persona vini e bevande esclusi*

*Wine pairing 60€*



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**LE NOSTRE DEGUSTAZIONI**  
**“IL VIAGGIO”**

**Benvenuto del nostro Chef**  
*Amuse bouche from our Chef*

**Alici, indivia riccia, lievito e pomodoro**  
*Anchovies, curly endive, yeast and tomato*  
P,L,G

**Reale di manzo al BBQ, rucola, parmigiano e aceto**  
*Seared beef cube cooked at low temperature, creamed arugula pesto, aged Parmesan cheese and balsamic vinegar*  
L,AS

**Risotto “agghiu,ogghiu,peperoncino” e gamberetto rosa**  
*Creamy risotto with tuma persa cheese, oil with three peppers, parsley sauce, fermented black garlic cream, tomato powder and raw shrimps*  
L,CR

**Filetto di cernia alla mediterranea**  
*Steamed grouper fillet with Mediterranean sauce and jelly fennel*  
P,N,SO

**Volevo fare un tiramisù**  
*Tiramisu*  
G,U,L,N

*Degustazione € 105,00 iva inclusa, per persona vini e bevande esclusi*  
*Wine Pairing 70€*



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## LE NOSTRE DEGUSTAZIONI "COME IN NATURA"

Benvenuto del nostro Chef  
*Amuse-bouche from our Chef*

Melanzana del nostro orto, scottata, crema di latte, pomodoro e sfere di basilico  
*Seared aubergine, from our garden, cream, tomato and basil spheres*  
A,N

Pan Brioches, scampi, fragole e zucchine  
*Pan Brioches, raw scampi, strawberries coulis, zucchini sphere with vinegar and goat's milk*  
G,L,CR

Spaghetto verde... rucola e limoni  
*Homemade rocket spaghetti, creamed with smoked butter, raw rocket pesto and fermented lemon*  
G,L,U,N

Un crunch, un viaggio  
*Tempura-fried "pacchero" pasta stuffed with burrata and tomato, red snapper sashimi, boiled egg powder, "ponzu" sauce and lettuce cream*  
G,L,AS,A,P

Triglia di scoglio, latte di mandorla, mayonese al capperi e cedro candito  
*Red mullet, almond milk, capers mayonnaise and candied citron*  
P,N,SO,L

Filetto di vitello, erbe dell'orto, chutney di albicocche e ricotta  
*Herbs crusted veal fillet, apricot's chutney and ricotta cream*  
L,AS,SE,N,SES

Le vie del cioccolato  
*74% chocolate mousse with caramelized chocolate Namelaka, cocoa Crue ice cream and white chocolate sauce*  
G,U,LN

*Degustazione €130,00 iva inclusa, per persona vini e bevande esclusi*  
*Wine Pairing 80€*



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## ANTIPASTI

*Starters*

### **Sarago, mandorle e mirtilli**

*Marinated sea bream, smoked almond cream and fermented blueberries*

*P,N*

€29,00

### **Alici, indivia riccia, lievito e pomodoro**

*Anchovies, curly endive, yeast and tomato*

*P,L,G*

€26,00

### **Reale di manzo al BBQ, rucola, parmigiano e aceto**

*Seared beef cube cooked at low temperature, creamed arugula pesto, aged*

*Parmesan cheese and balsamic vinegar*

*L,AS*

€28,00

### **Melanzana del nostro orto, scottata, crema di latte, pomodoro e sfere di basilico**

*Seared aubergine, from our garden, cream, tomato and basil spheres*

*A,N*

€23,00

### **Pan Brioches, scampi fragole e zucchine**

*Pan Brioches, raw scampi, strawberries coulis, zucchini sphere with vinegar and goat's milk*

*G,L,CR*

€26,00



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## PRIMI PIATTI

*First Courses*

### **Piccole casarecce risottate, con gambero rosso locale, tuma persa e verdura spontanee**

*Homemade "Casarecce" pasta with local red prawns  
"tuma persa" cheese and wild leafs*

CR,G,L

€34,00

### **Risotto "agghiu,ogghiu,peperoncino" e gamberetto rosa**

*Creamy risotto with tuma persa cheese, oil with three peppers, parsley sauce,  
fermented black garlic cream, tomato powder and raw shrimps*

L,CR

€30,00

### **Spaghetti verde... rucola e limoni**

*Homemade rocket spaghetti, creamed with smoked butter, raw rocket pesto  
and fermented lemon*

G,L,U,N

€28,00

### **Un crunch, un viaggio**

*Tempura-fried "pacchero" pasta stuffed with burrata and tomato, red snapper sashimi,  
boiled egg powder, "ponzu" sauce and lettuce cream*

G,L,AS,A,P

€32,00



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## SECONDI PIATTI

*Main Courses*

### Dentice, melanzana tataky e salsa teriyaki

*Red Snapper slowly cooked, eggplant's caviar with soy, mint and sesame oil*  
SES,SO,P,L

€36,00

### Filetto di cernia alla mediterranea

*Steamed grouper fillet with Mediterranean sauce and jelly fennel*  
P,N,SO

€36,00

### Triglia di scoglio, latte di mandorle, mayonese al capperi e cedro candito

*Red mullet, almond milk, capers mayonnaise and candied citron*  
P,N,SO,L

€38,00

### Filetto di vitello, erbe dell'orto, chutney di albicocche e ricotta

*Herbs crusted veal fillet, apricot's chutney and ricotta cream*  
L,AS,SE,N,SES

€36,00