



*Don Camillo*

IL RISTORANTE dal 1985

# Menu



*Sellatore Fiume*





*On the cover the Chef Camillo Guarneri “ Don Camillo”  
designed by the artist Salvatore Fiume*



## Tasting Menu "Miteco"

### Syracusan Academic Cook of the 5th century BC

-  Sicilian Scents, Smoked with Citrus Salted Cod Carpaccio, Caramelized Onion Cream, Orange Gel and Caviar
-  The Eggplant Parmigiana my Grandmother Never Used to Make
-  Spaghetti alla Chitarra with Syracuse PGI Lemon, Almonds, Oyster Cream, Squid and Caviar
-  Braised Beef Ravioli with Sicilian Butter, Sage and Ragusano Cheese
-  Swordfish Glazed with Orange Blossom Honey and Marinara Mousseline
-  Top blade steak beef, cooked for 2 days in its own juices, with Marsala Wine and Potato Millefeuille

Cassata Siciliana "Don Camillo Style"

€ 130.00 per Person

"Miteco" Wine Tasting, 6 Glasses € 90.00 per Person

The "Miteco" Menu is mandatory for the entire table.  
The menu is subject to charge depending on market availability

## Tasting Menu “Our History”



### From 2016

Gin and Salt of Mothia -Marinated Red Shrimp on Oyster Mayonnaise and Crispy Algae, Smoked with Juniper



### From 2004

Cuttlefish ink Crepe Roll with Langoustine in Sea Urchin Sauce



### From 2005

Noto Almond Puree with Shrimp in Cuttlefish Ink Crust



### From 1986

Mermaid's Spaghetti with Shrimp and Sea Urchin



### From 1999

Tuna Steak Slices with Pepper Preserves and Nero d'Avola Vinegar Reduction

Dal 2003 “Oltre la “Don Camillo” Pistachio, Chocolate, Orange

€ 100.00 per Person

"Miteco" Wine Tasting, 5 Glasses € 80.00 per Person

The “Our History” menu can be combined with the “Artemide” menu.

The menu is subject to charge depending on market availability.

## Meet Tasting Menu dedicated to “Artemide” Greek Deity

-  Spiced Beef Sirloin, Marinated, Giardiniera Pickled Vegetables, Egg Yolk with Sicilian White Truffle and Almond Mayonnaise
-  Liquid Arancino/a new texture for a classic to eat with a spoon
-  Braised Beef Ravioli with Sicilian Butter, Sage and Ragusano Cheese
-  Fillet of Rabbit stuffed with “Capuliato” and Black Olives “Stimpirata” Sauce and Vegetables Ratatouille
-  Lamb Loin with Rosemary on a Sauce of Sweetbreads and Apple

Pear and Goat Cheese

Sweet and Savory Cooked Pear Stuffed with Girgentina Goat Blue Cheese,  
Walnut ice cream, Salted Caramel Sauce

€ 100.00 per Person

"Artemide" Wine Tasting, 5 Glasses € 80.00 per Person

The “Artemide” menu can be combined with the “Our History” menu.

The menu is subject to charge depending on market availability.

## Menu a' la carte

2 courses and desserts  
to choose of your choice  
€ 80,00

3 courses and desserts  
to choose of your choice  
€ 100,00

*By Advance Reservation*  
*Fish Baked in Bread with Sea Urchin Sauce*  
€ 40,00 for person

*Selection of Sicilian Cheeses*  
*Winner of the Best Selection of Italian Cheese*  
*Caseus Prize 2002*



Extra € 30,00

*Let's talk about your kids menu*  
*Pasta € 10,00*  
*Main Course € 20,00*



## Starter

-  Sicilian Scents, Smoked with Citrus Baccala Carpaccio, Caramelized Onion Cream, Orange Gel and Caviar
-  Gin and Salt of Mothia -Marinated Red Shrimp on Oy-ster Mayonnaise and Crispy Algae, Smoked with Juniper
-  Cuttlefish ink Crepe Roll with Langoustine in Sea Urchin Sauce
-  Noto Almond Puree with Shrimp in Cuttlefish Ink Crust
-  “Reversed Mackerel” Sandwich mackerel fillet, soft bread crumb in datterino tomato sauce, cow’s milk Tuma cheese with smoked mackerel lettuce lemon mayonnaise
-  “Spiced Beef Sirloin”, Marinated, Giardiniera Pickled Vegetables, Egg Yolk with Sicilian White Truffle and Almond Mayonnaise
-  The Eggplant Parmigiana my Grandmother Never Used to Make



## Pasta

-  From 1986 Mermaid's Spaghetti with Shrimp and Sea Urchin
-  “Mancini” Linguine New Wave Beccafico Style, Marinated Anchovies, Pine Nut Cream, Corinth raisins, Syracuse Lemon
-  “Mancini” Mezze Maniche Pasta with Smoked Prawns with Flakes of Jack Daniel's Barrels and Egg Yolk Cream
-  Spaghetti alla Chitarra with Syracuse igp Lemon, Almonds, Oyster Cream, Squid and Caviar
-  Braised Beef Ravioli with Sicilian Butter, Sage and Ragu-sano Cheese
-  Liquid Arancino/a New texture for a classic to eat with a spoon New texture for a classic to eat with a spoon
-  Liquid Arancino/a Vegetarian New texture for a classic to eat with a spoon
-  Fusilli Lunghi V.A.V. (“Vegetarian Arriminata Vrocculi”)
-  Spaghetti with 3 Pachino Tomatoes

## Fish, Meat and Vegetables

-  Swordfish Glazed with Orange Blossom Honey and Marinara Mousseline
-  The Squid, The Pelagic Islands and Fantasy Squid, Linosa Lentils and Caviar on Wild Fennel Emulsion
-  Cod Fillet with Iblea Saffron and Zucchini Cream
-  Tuna Steak Slices with Pepper Preserves and Nero d'Avola Vinegar Reduction
-  Top blade steak beef, cooked for 2 days in its own juices, with Marsala Wine and Potato Millefeuille
-  Fillet of Rabbit stuffed with “Capuliato” and Black Olives “Stimpirata” Sauce and Vegetables Ratatouille
-  Lamb Loin with Rosemary on a Sauce of Sweetbreads and Apple
-   
 They called it “Bobbia” Pepper, Potato, Onion, Olive and Cherry Tomato Puree

## Dessert

### Pear and Goat Cheese

Sweet and Savory Cooked Pear Stuffed with Goat Blue Cheese, Walnut Gelato, Salty Caramel Sauce

### Cassata Siciliana “Don Camillo Style”

Southeastern Sweet Identity Red Oranges, Almond and Chocolate

Millefeuille with Syracuse igp Lemon Cream

Dal 2003 “Oltre la “Don Camillo” Raffadali’s Pistachio, Chocolate, Orange

Ricotta and Pear 2025

Ice Cream Made with Raffadali Pistacchio Nuts

Local Lemon Ice Cream

## *Various*

|                           |        |
|---------------------------|--------|
| Miniral Water 75 cl.      | € 5,00 |
| Italian Craft Beer 33 cl. | € 8,00 |
| Soft Drink                | € 4,00 |
| Italian Liquor            | € 5,00 |
| Coffee, Tea, Camomile     | € 3,00 |
| Cappuccino                | € 4,00 |

## Notes



Note about chill-blasted products.

Fish to be eaten raw or almost raw are subjected to treatment according to Regulation CE 853/2004, attachment III, section VIII, chapter 3, letter D, point 3.

For crustaceans, the aforementioned treatment can be carried out on board.

From May 1 to June 30 sea urchin fishing is forbidden for a biological rest period. If available during this time they're from when their fishing is permitted and then chill-blasted and saved at a temperature lower than -18.

Our home-made fresh or filled pasta is chill-blasted to a temperature lower than -18 for working technique and food safety

Some sauces for processing techniques are blasted at a temperature lower than -18°.



Vegetarian dishes



Vegan dishes

### INFORMATION TO CLIENTS CONCERNING THE PRESENCE IN FOODS INGREDIENTS OR TECHNOLOGICAL ADJUVANTS CONSIDERED ALLERGENS OR THEIR

We inform our customers that, in dishes prepared in this exercise, and drink, can contain ingredients or adjuvants considered allergens

List of ingredients or adjuvants considered allergens used in this exercise and found in Appendix II - "substances or products causing allergies or intolerances"

Reg.1169 / 2011 EU

|                                                                     |                                                   |
|---------------------------------------------------------------------|---------------------------------------------------|
| • Cereals containing gluten and products thereof                    | • Nuts                                            |
| • Crustaceans and products based on shellfish and their derivatives | • Celery and products based on celery             |
| • Eggs and egg products                                             | • Mustard and products containing mustard         |
| • Fish and products based on fish                                   | • Sesame seeds and products based on sesame seeds |
| • Peanuts and peanut-based products                                 | • Sulphur dioxide and sulphites                   |
| • Soybeans and soy products                                         | • Lupin and products based on lupins              |
| • Milk and milk-based products (including lactose)                  | • Molluscs and products based on molluscs         |

For information on allergenic ingredients that may be present in food, please ask before ordering, to the manager.