DÒMINI

In this ancient family home immersed in the baroque heart of **Acireale**, **Daniele Finocchiaro** invites you to embark on a contemporary culinary journey, made of genuine flavors evoking sea and land of Sicily.

Authenticity and overseas inspirations meet in the menu curated by Chef **Riccardo Russo**, reinterpreting local raw materials and seasonal ingredients to narrate the taste of home.

fascinating memories and experiences become creative dishes, imagined for you:

gather around our kitchen, welcome to **Dòmini**.

service by

menu by chef

LIGHT LUNCH

ROASTED OCTOPUS

THAI SAUCE, SPRING ONION, MARINATED RADISH AND POTATOES

TAGLIATELLE

PRAWN, CHANTERELLE MUSHROOMS, RICOTTA CHEESE, BURNT ONION POWDER

CODFISH

POTATO MOUSSE, CARAMELIZED SHALLOT, TOMATO CHUTNEY, CAPERS, OLIVES

PORCINI MUSHROOMS

HALZENUTS, LIME

We are pleased to offer our guests the choice between two further options:

3-course menu **€ 40**
4-course menu **€ 50**

COVER € 5

LUNCH MENU

STARTERS

RAW FISH — € 50
CRUSTACEANS, SEAFOOD, FISH SASHIMI AND TARTARE

MACKEREL — € 22
TRUNZO CABBAGE, PONZU SAUCE

BEEF TARTARE — € 25
SIPHONED BÉARNAISE SAUCE, RED ONION WITH WINE, HAZELNUTS AND GREEN SAUCE

FIRST COURSES

LINGUINE — € 35
SEA URCHINS, ALMOND AND BLACK LIME

MIXED PASTA — € 23
SCORPIONFISH SOUP, SEAFOOD AND PARSLEY

BOTTONE — € 22
PASTA FILLED WITH BEEF STEW, PUMPKIN, PROVOLA CHEESE

SECOND COURSES

FISH SOUP IN TERRACOTTA — € 38
CATCH OF THE DAY, SEAFOOD AND CRUSTACEANS

RED MULLET — € 28
MISO, CELERIAC, MARINATED RADICCHIO

BEEF CHEEK — € 26
PARSLEY ROOT, CHICORY AND TERIAKY SAUCE

COVER €5