



Vicio
Il Mastro Pastaio

Valentine's

♥ DAY ♥

ROMANTIC MENU

4-COURSE EXPERIENCE
5-COURSE EXPERIENCE



Entrée

Prosecco

Red Mazara del Vallo Prawn Tartare on a puffed Venere black rice wafer,
Bellini foam, bisque spheres and chili threads

Vegetarian Version

Sicilian Caponata on puffed Venere black rice wafer and Modica chocolate

Appetizer

Lukewarm shellfish stewed in Talisker 18y whiskey and chili,
aromatic herbs with sea leaves salad

Vegetarian Version

Tomato tartare, yolk sauce, cucunci (big Sicilian capers),
bread wafer and truffle

First Course

Love Embrace

Bicolored interwoven Tortelli

For the Resolute Soul

A white tortello that weaves a tale of strength, filled with monkfish, wild fennel, and ricotta.
Dive into a robust embrace of flavors that resonate with determination

For the Gentle Soul

The red tortello, a delicate dance of tastes, filled with ricotta, lavender, and hibiscus.
Experience an embrace crafted for the more emotional and refined palate

Both tortelli share a common bond, interlaced in a bicolor tapestry.
The sauce that unites these embraces is a symphony of oysters and champagne,
creating a perfect harmony of flavors

Vegetarian Version

Tortelli filled with ricotta, lavender and hibiscus,
on a sauce of chocolate gorgonzola, walnuts and thyme

Dessert

Choose one from our extensive selection

Price for this 4-course menu: € 65.00

Please inform us of any food allergies, dietary restrictions, or vegetarian preferences. Thank you!



5-COURSE EXPERIENCE

Entrée

Prosecco

Red Mazara del Vallo Prawn Tartare on a puffed Venere black rice wafer,
Bellini foam, bisque spheres and chili threads

Vegetarian Version

Sicilian Caponata on puffed Venere black rice wafer and Modica chocolate

Appetizer

Lukewarm shellfish stewed in Talisker 18y whiskey and chili,
aromatic herbs with sea leaves salad

Vegetarian Version

Tomato tartare, yolk sauce, cucunci (big Sicilian capers),
bread wafer and truffle

First Course

Love Embrace

Bicolored interwoven Tortelli

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Vegetarian Version

Tortelli filled with ricotta, lavender and hibiscus,
on a sauce of chocolate gorgonzola, walnuts and thyme

Main Course

Low-temperature cooked lobster, coral mayonnaise with brandy
on Trapanese black cuttlefish couscous, saffron sauce,
toasted pine nuts with a side of cantaloupe melon in mussel water

Vegetarian Version

Ragusano in carrozza
(fried Ragusano cheese on a bed of rosemary pumpkin, truffle and liquorice glaze)

Dessert

Choose one from our extensive selection

Price for this 5-course menu: € 90.00

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**RESERVE YOUR
TABLE**



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