



Vicio
Il Mastro Pastaio

MERRY
CHRISTMAS

5-COURSE
EXPERIENCE



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Aperitivo di Benvenuto

Welcome Prosecco

Small crunchy arancina with black truffle, accompanied by a salted zabaglione cream, garnished with shavings of fine black truffle from Bagnoli
(1, 2, 4, 9, 10, 11, 14)

STARTER

Tartare di Carne

Hand-cut beef tartare with balsamic dressing, tuma persa (traditional Sicilian cheese) waffle, yolk sauce, cucunci panteschi (Sicilian caper fruits), black truffle and field herbs
(1, 2, 14)

Vegetarian Version

L'Uovo d'Inverno

A perfectly creamy-cooked egg at 64 degrees, nestled atop a velvety potato cream infused with black tea, crowned with a gentle parmesan sauce, flakes of Winter Black Truffle and a bread wafer
(1, 4, 14)

FRESH PASTA

Tortello al Brasato di Cinghiale

Tortello filled with braised wild boar, served with porcini mushroom sauce and tuma persa cheese
(1, 2, 4, 9, 14)

Vegetarian Version

Tortello Ricotta e Noci

Tortello filled with ricotta, walnuts, and Parmesan, served with porcini mushroom sauce, tuma persa cheese, and fine black truffle from Bagnoli
(1, 2, 4, 6, 10, 14)

SECOND COURSE

Arrosto di Manzo al Mandarino e Finocchietto Selvatico

Roast beef with mandarin and wild fennel sauce, served with almond-crusted potatoes
(4, 6, 9, 14)

Vegetarian Version

Ragusano in Carrozza

Caciocavallo ragusano DOP cheese crocket, pumpkin cream, liquorice glaze and rosemary
(1, 2, 4, 10, 14)

DESSERT

Feel free to choose one of our desserts from the menu

€ 75.00

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