



Vicio
Il Mastro Pastaio

NEW YEAR MENU

5-COURSE EXPERIENCE



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APERITIVO DI BENVENUTO

Welcome Prosecco

Ostrica e Sorbetto al Mojito

Oyster and Mojito Sorbet
(13, 14)

Vegetarian Version

Morso di Ragusano e Liquirizia

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

STARTER

Polpo Panella e Ricci di Mare

Grilled octopus with thyme, on panella cream (made from chickpea flour and black pepper), sea urchin, cuttlefish obsidian, parsley powder, sea herbs and lemon gel
(1, 2, 13, 14)

Vegetarian Version

Tartare di Pomodoro in Osmosi Mediterranea

San Marzano tomatoes marinated in osmosis, with drops of Tabasco, EVO oil, basil, salt and pepper
(1, 2, 14)

FRESH PASTA

Tortello Ripieno di Cotechino e Ricotta

Tortello filled with cotechino, ricotta, and Parmesan, served with saffron sauce, lentils, and orange gel
(1, 2, 4, 9, 10, 14)

Vegetarian Version

Tortello Ripieno di Ricotta e Noci

Tortello filled with ricotta, walnuts, and Parmesan, served with saffron sauce, lentils, fine black truffle from Bagnoli, and orange gel
(1, 2, 4, 6, 9, 10, 14)

SECOND COURSE

Baccalà della Tradizione al Ragù d'Astice

Salted cod cooked at low temperature, accompanied by a cinnamon-flavored lobster ragù, with a side of grilled artichokes and toasted almonds
(1, 2, 4, 6, 8, 9, 12, 14)

Vegetarian Version

Involtini di Verza Ripiena di Purea di Patate e Porcini

Savoy cabbage rolls stuffed with mashed potatoes and porcini mushrooms, gratinated with Modica chocolate gorgonzola, tuma persa cream, and grilled artichokes
(2, 4, 9, 10, 14)

DESSERT

Feel free to choose one of our desserts from the menu

€ 120.00

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