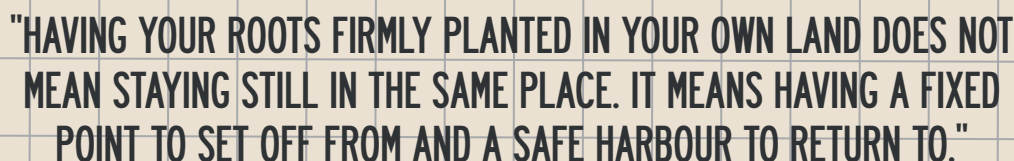


TRAVEL DIARY

MENU



Travel memories



THIS MENU IS NOT JUST A LIST OF DISHES, BUT A TRUE LOGBOOK. IT WAS BORN FROM THE CURIOSITY TO EXPLORE THE WORLD, FROM THE DESIRE TO WANDER THROUGH SPICE MARKETS, LANTERN-LIT ALLEYS AND STREET FOOD STALLS OVERLOOKING THE OCEAN, ALWAYS CARRYING IN OUR POCKETS THE AROMAS, THE MEMORIES AND THE INGREDIENTS OF OUR LAND. IN THESE PAGES SICILY TALKS WITH MEXICO, CROSSES THE MARKETS OF TOKYO, GETS LOST AMONG THE WOKS OF LIMA AND STOPS ALONG THE COASTS OF THE ATLANTIC. EVERY DISH IS A POSTCARD SENT FROM FAR AWAY: AN UNEXPECTED ENCOUNTER WHERE OUR ROOTS SUPPORT FLAVOURS, TECHNIQUES AND CULTURES OF DISTANT COUNTRIES, CREATING CRUNCHY, FRESH AND TEMPTING COMBINATIONS.

Bon voyage and enjoy your meal



CHAPTER 1 DEPARTURES



Small bites, big destinations

SICILIAN BRAVAS • 7€

SKIN-ON FRIED POTATOES, RED PEPPER BRAVA SAUCE AND SMOKED PAPRIKA

ARANCINO TOKYO • 8€

WHITE MISO RICE, TUNA RAGÙ, MISO CREAM AND SEARED SMOKED PROVOLA

ALLERGENS: 4, 6, 7

TRAVEL NOTES

Miso: a fermented soybean paste, intense and savoury, used to enhance the depth of the tuna ragù

PANELLA • 8€ • • • 2 PIECES

CRISPY PANELLE CHIPS, AVOCADO AND LIME GUACAMOLE PREPARED THE MEXICAN WAY, PICO DE GALLO

TRAVEL NOTES

Pico de gallo: a fresh Mexican salsa made with tomato, onion, chilli, coriander and lime

SHOKUPAN IN THE CAPITAL • 14€

CHIANINA BEEF TARTARE, SHOKUPAN BREAD, SAVORY GUANCIALE ZABAGLIONE, AND PECORINO POWDER

ALLERGENS: 1, 3, 7

TRAVEL NOTES

Shokupan: the famous Japanese milk bread, known for its extremely soft, light and cloud-like texture

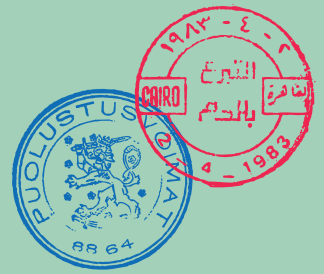
PRIMORDIAL WAGYU • 13€

ITALIAN WAGYU TIRADITO, GREEN CHIMICHURRI, LIME, AND CHILI OIL

TRAVEL NOTES

"Wagyu" simply means Japanese beef, known above all for its intense marbling. Shiso leaves, also known as Japanese basil, are an aromatic herb from the same family as mint and basil, widely used in Asian cuisine

CHAPTER 1 DEPARTURES



Small bites, big destinations

CAPONATA BANGKOK • 8€ ... 2^{PIECES}

SPRING ROLL** FILLED WITH SWEET AND SOUR JULIENNED AUBERGINE, PEPPER AND COURGETTE, TOASTED PEANUTS AND BASIL, SERVED WITH A COCONUT MILK REDUCTION

ALLERGENS: 1, 5

TRAVEL NOTES

A caponata on holiday in Bangkok

CATANIA-STYLE GYOZA • 13€ ... 4^{PIECES}

PAN-FRIED JAPANESE GYOZA* FILLED WITH FRIED AUBERGINE, CONCENTRATED TOMATO SAUCE, PARMIGIANO REGGIANO AND SALTED RICOTTA COULIS

ALLERGENS: 1, 7

PONY IN SEOUL • 13€ ... 2^{PIECES}

BAO BUN, RED CABBAGE MARINATED WITH SICILIAN "SALAMARIGGHU", SLOW-BRAISED HORSE MEAT AND KIMCHI MAYONNAISE

A SOFT CLOUD OF BREAD, THE BOLDNESS OF KIMCHI AND A TRULY SICILIAN SLOW COOK

ALLERGENS: 1, 3

TRAVEL NOTES

Kimchi: a Korean dish of fermented vegetables, mainly cabbage, seasoned with chilli, garlic and spices

TACO USA • 14€

CORN TORTILLA, PORK BELLY BURNT ENDS, SPICY GUACAMOLE, AND LIME

ALLERGENS: 1, 6

MA CHE KATZ DICI? • 16€

BEEF PASTRAMI, RYE BREAD, PEPPER BBQ SAUCE, GHERKINS, RAGUSANO CACIOCAVALLO AND EXTRA VIRGIN OLIVE OIL

NEW YORK STOPS BY RAGUSA: PASTRAMI MEETS CACIOCAVALLO AND SICILIAN PEPPERS

ALLERGENS: 1, 7

TRAVEL NOTES

A tribute to Katz's Delicatessen, the historic New York deli famous for its pastrami sandwiches

CHAPTER 1 DEPARTURES



Small bites, big destinations

CROQUETAS IBERICA* • 3€ EACH | EAT AS MANY AS YOU LIKE
WITH IBÉRICO DE BELLOTA HAM, SICILIAN PROVOLA AND SAFFRON
ALLERGENS: 7

TRAVEL NOTES

Cebo de bellota is a ham from the Iberian peninsula, and the name literally means "acorn-fed"

DESTINATION LIMA: LA ROUTE DE LA PLUMA • 16€
CHARCOAL-GRILLED IBERIAN PORK PLUMA, WOK-FRIED ARROZ CHAUFÀ, OVEN-ROASTED
BRAMATA ONION GLAZED WITH MISO AND BROWN JUS
WHERE THE PERUVIAN-CHINESE CHIFA TRADITION MEETS THE UNMISTAKABLE SWEETNESS
OF GIARRATANA ONION

ALLERGENS: 3, 6

TRAVEL NOTES

A Arroz Chaufa: rice stir-fried in a wok at very high heat with vegetables, egg and soy sauce, a pillar of Lima's fusion cuisine

TAPAS & PAN • 20€

TASTING DUO:

CANTABRIAN ANCHOVIES WITH FRENCH BUTTER

PAN CON TOMATE AND PATANEGRA BELLOTA

AN ESSENTIAL BITE CELEBRATING THE GREAT INGREDIENTS OF THE ATLANTIC AND THE IBERIAN PENINSULA

ALLERGENS: 1, 4, 7

TRAVEL NOTES

Patanegra Bellota: the finest Spanish cured ham, from pigs fed exclusively on acorns in the pastures of the Dehesa

SERVED AS A PAIR

CHAPTER 2 ROUTES



Pasta sets sail

SICILIAN THAI BUSIATE • 22€

BUSIATE, WHITE FISH DASHI, COCONUT CREAM, WOK-TOSSED VEGETABLES,
CHILLI, BASIL AND THAI OIL WITH RAW RED PRAWN

ALLERGENS: 1, 2, 4

TRAVEL
NOTE

*Sicilian busiata takes the road to Bangkok.
Dashi is the fundamental base stock of
Japanese cuisine, rich in umami*

GREEN LASAGNA • ITALY • 16€

SPINACH PASTA SHEETS*, BEEF AND IBÉRICO PIGLET RAGÙ, REDUCED SAN
MARZANO TOMATO CREAM, PARMIGIANO REGGIANO FOAM, BASIL POWDER
AND BASIL OIL

ALLERGENS: 1, 7

CHAPTER 3 LANDINGS



When the journey slows down

SWORDFISH HOSOMAKI • 16€

SWORDFISH** ROLLS WITH A SICILIAN FILLING, NORI SEAWEED, YOGURT AND LEMON SAUCE, BLACK SESAME AND CONFIT CHERRY TOMATO REDUCTION

ALLERGENS: 4, 6, 7, 11

TRAVEL NOTE
A journey along the coasts of the eastern Mediterranean. Sicilian swordfish meets hummus, yogurt, sesame and pomegranate



HORSE KOFTA • 18€

HORSE MEAT KOFTA, CUMIN, CORIANDER, BLACK PEPPER, GARLIC AND WILD FENNEL, COOKED OVER EMBERS

SERVED WITH TZATZIKI: YOGURT, CUCUMBER, GARLIC, LEMON AND MINT PEPPER & CHILLI: ROASTED RED PEPPER, CHILLI, EXTRA VIRGIN OLIVE OIL AND A HINT OF VINEGAR

ALLERGENS: 7

ENTRANHA FASHION WEEK • 22€

HERB-CRUSTED ENTRANHA, FRIED "ALLA MILANESE"
SERVED WITH POTATO CHIPS AND SAUTÉED SEASONAL VEGETABLES

ALLERGENS: 1

TRAVEL NOTES
Entrana, or skirt, is a typical cut from Argentina, very flavourful and thin

TRAVEL NOTES

Gochujang: an Asian glaze made with honey and chilli

KOREAN-AMERICAN BBQ CHICKEN • 18€

WHOLE CHICKEN MARINATED IN GOCHUJANG SAUCE, SLOW-COOKED AND FINISHED OVER EMBERS, WITH KOREAN-STYLE CRUMBLE, SMOKED BBQ SAUCE AND ROASTED NEW POTATOES

ALLERGENS: 6

GRILLED CUBEROLL • 24€

CUBEROLL (OR CUBE ROLL) IS A PRIME CUT OF BEEF THAT CORRESPONDS TO THE BONELESS HEART OF THE RIB

GRILLED PICANHA • 22€

PICANHA IS A FAMOUS CUT OF BEEF FROM BRAZILIAN CUISINE, WHICH IN ITALY CORRESPONDS TO THE CODONE DI MANZO OR THE PUNTA DI SOTTOFESA

EPILOGUE COMING HOME



Our signature dishes

GRANDMA'S MEATBALLS • 13€

EGGS IN PARADISE • 12€

PAN-FRIED MOUNTAIN EGGS, TENERUMI SAUCE, PIACENTINO ENNESE
AND CRISPY SWEET POTATO

LOCAL CHARCUTERIE BOARD • 18€

BOARD OF SELECTED SICILIAN CURED MEATS

ALLERGENS: 3, 7

RÀDICA'S PADELLINO

HIGH-HYDRATION DOUGH, PROOFED FOR 48 HOURS AND BAKED IN A PAN FOR
A CRISPY OUTER SHELL AND A SOFT, AIRY CRUMB. A WARM, FRAGRANT
BASE READY TO WELCOME OUR FLAVOUR ROUTES

MEDITERRANEAN ROUTE • 14€

CREAMY SLOW-COOKED SAN MARZANO TOMATO, RAW CAMPANIAN
BUFFALO MOZZARELLA, SICILIAN PECORINO AND BASIL OIL

ALLERGENS: 1, 7

PRAWN AND CITRUS • 16€

PADELLINO WITH STRACCIATELLA, MINT AND PARSLEY EMULSION, RED PRAWN, CITRUS POWDER

ALLERGENS: 1, 7, 14

JAMON Y TOMATE • 16€

PADELLINO WITH YELLOW CHERRY TOMATO SAUCE, HAND-CUT PATANEGRA, TRUFFLE IN TWO TEXTURES

ALLERGENS: 1

WINTER PADELLINO • 16€

PUMPKIN AND CARAMELIZED CARROT CREAM, CARDONCELLO MUSHROOM, AND PARMESAN FOAM WITH
A CRUNCHY SALTED ALMOND CRUMBLE

ALLERGENS: 1, 7, 8

A return to the roots of Mediterranean cuisine. The long, slow cooking of San Marzano tomatoes creates a thick, sweet and concentrated base that embraces the milky freshness of the buffalo mozzarella, balanced by the bold savouriness of pecorino and the aromatic notes of basil. Stracotto di Pomodoro: a thick reduction of San Marzano left to bubble gently over a low flame for hours, as in the tradition of the great homemade sauces

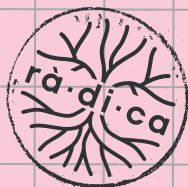
TRAVEL
NOTES

THEY ARE NOT JUST RECIPES.
THEY ARE PLACES, PEOPLE, AROMAS, SHARED TABLES AND
MOMENTS THAT WE DECIDED TO BRING HOME.

EVERY DISH IS BORN FROM A JOURNEY, BUT CHANGES COURSE
WHEN IT MEETS SICILY.

THIS MENU IS MY TRAVEL DIARY.

ONLY, INSTEAD OF PHOTOGRAPHS, I CHOSE TO KEEP IT IN
FLAVOURS.



LIST OF 14 FOOD ALLERGENS



1. GLUTEN

Cereals, wheat, rye, barley, oats, spelt, kamut, including hybrid derivatives.

2. CRUSTACEANS AND DERIVATIVES

Marine and freshwater: shrimp, prawns, crabs, etc.

3. EGGS

Eggs and products that contain them: mayonnaise, emulsifiers, egg pasta.

4. FISH AND DERIVATIVES

Food products containing fish, even in small percentages.

5. PEANUTS AND DERIVATIVES

Creams and condiments that may contain them, even in small amounts.

6. SOY AND DERIVATIVES

Derived products: soy milk, tofu, soy noodles, and similar items.

7. MILK AND DERIVATIVES

Any product that contains milk: yogurt, cookies, cakes, ice cream, and various creams.

8. NUTS AND DERIVATIVES

Almonds, hazelnuts, walnuts, cashews, pecans, and pistachios.

9. CELERY AND DERIVATIVES

Both in pieces and within preparations for soups, sauces, and vegetable concentrates.

10. MUSTARD AND DERIVATIVES

In sauces and condiments, especially in mustard.

11. SESAME SEEDS AND DERIVATIVES

Whole seeds used for bread, flours that contain them in minimal percentages.

12. SULPHUR DIOXIDE AND SULPHITES

In concentrations exceeding 10mg/kg or 10mg/l expressed as SO₂, used as preservatives. It can be found in canned seafood, pickled foods, oil-preserved items, brines, jams, vinegar, mushrooms, non-alcoholic beverages, and fruit juices.

13. LUPIN BEANS AND DERIVATIVES

Present in vegan foods in the form of: roasts, sausages, flours, and similar products.

14. MOLLUSKS AND DERIVATIVES

Canestrello, razor clam, scallop, mussel, oyster, limpet, clam, tellina, etc.

**Fish intended to be consumed raw or practically raw has been subjected to preventive remediation treatment in accordance with the provisions of EC Regulation 853/2004, Annex III, Section VIII, Chapter 3, Letter D, Point 3

*Frozen products