



WELCOME TO PALAZZO MANDURINO
A PLACE THAT HOLDS THE ECHOES OF AN
ANCIENT PAST, FILLED WITH THE VOICES AND
STORIES OF WOMEN AND THE RHYTHMIC SONGS
OF THEIR LABOR. WHILE ITS PRESENCE IS
GRAND AND IMPOSING, ITS SOUL REMAINS
INTIMATE AND INVITING. THIS HAS ALWAYS
BEEN A HOME FOR 'CONVERSATION.' TODAY, WE
WELCOME YOU INTO THIS THOUGHTFULLY
RESTORED SPACE, DEDICATED TO AUTHENTIC
FLAVORS, THE GENTLE PACE OF OUR 'MIDDLE
LAND,' AND THE SIMPLE BEAUTY OF SHARING A
MEAL TOGETHER.

IT IS BOTH A PLEASURE AND AN HONOR TO
HAVE YOU WITH US AS WE SHARE THE VISION
BEHIND THIS NEW PROJECT. IT IS A JOURNEY
DEFINED BY A CLEAR, INNOVATIVE SPIRIT, YET
ONE THAT REMAINS DEEPLY ROOTED IN OUR
LAND—CELEBRATING THE UNIQUE PRODUCTS,
AUTHENTIC FLAVORS, AND TIMELESS
TRADITIONS OF OUR REGION.

AN INNOVATIVE, INQUISITIVE, AND
UNCONVENTIONAL PERSPECTIVE THAT SEES
FOOD AS A POWERFUL MEDIUM FOR MEMORY
AND CHANGE. IT REMINDS US THAT TRUE
CREATIVITY IS NOT JUST ABOUT INVENTION,
BUT TRANSFORMATION.

A STORY TOLD THROUGH CULINARY CREATIONS,
SCENTS, LIGHTING, AND MELODIES—ALL
WITHIN A COZY, LAID-BACK ATMOSPHERE THAT
FEELS LIKE HOME, YET REMAINS DEFINED BY
UNCOMPROMISED QUALITY AND METICULOUS
ATTENTION TO DETAIL.

TO KALO FAI
(griko language)



TASTING Menu



BLACK CHICKPEAS SALAD

and molluscs with meunière sauce,
apricots, and meloncella

TOMATO CARPACCIO

daikon, kefir sauce, and charred
peaches



STUFFED BUTTONS

creamed grey mullet, courgette sauce,
blanched plums and lemon

PARMIGIANA MANDURINO

lightly smoked with goat milk
béchamel sauce



ROCK MULLET

seasonal caponata and
fermented medlar sauce



PANNA COTTA

with fig leaves and apricot
compote



The tasting menu service is available for the entire table.

70€

*Wine pairing for each course: €30

Menu

tailor-made...

FOR THOSE INTERESTED IN A
SELECTION FROM OUR MENU, IT IS
POSSIBLE TO ORDER DISHES THROUGH
THE FOLLOWING OPTIONS.

TWO COURSES OF YOUR SELECTION €30

THREE COURSES OF YOUR SELECTION €50

STILL WATER	€3
SPARKLING WATER	€3
COVER CHARGE	€4

ANTIPASTI

BLACK CHICKPEA SALAD (4.7.9.14.)
and molluscs with meunière sauce,
apricots, and meloncella

GRATINATED ZUCCHINI BLOSSOMS (1.9.)

stuffed with Genoese horsemeat
and Jerusalem artichoke



CUTTLEFISH IN INK (7.8.9.14.)

Sicilian pesto accompanied
by marinated fennel



TOMATO CARPACCIO (7.)

daikon, kefir sauce, and charred
peaches

LOCAL TUNA SASHIMI (4.)

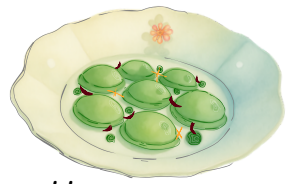
prickly pear paddle, pickled
Acquaviva red onion, and
“Leche de tigre”



PRIMI

STUFFED BUTTONS (1.4.7.)

creamed grey mullet, turbot with courgette sauce, blanched plums, and lemon



PARMIGIANA DI MELANZANE (1.7.)

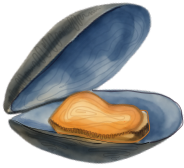
lightly smoked with goat milk béchamel sauce

HERB-INFUSED GREEN GNOCCHI (1.3.4.7.14.)

smoked Norwegian sauce, indicative and nasturtium

VERDANT RISOTTO (7.8.14.)

creamed with basil and fennel pesto, mussels, and provolone fondue



CRAB SPAGHETTI (1.2.7.9.)

fig milk curd and tomato powder



SECONDI

STUFFED QUAIL (1.3.7.9.)

cooked in hay, grilled lettuce, and herb gribiche sauce



MULLET (4.7.8.)

seasonal caponata with fermented medlar sauce



FISH FILLET (4.)

its reduction and Niçoise salad



SWEETS

ARTISANAL SORBETS AND ICE CREAMS

consult our staff for information regarding them

PANNA COTTA (7.)

with fig leaves and apricot preserve



LEMON TART (1, 3, 7.)

shortcrust pastry "pasticciotto" and Italian meringue





THE MEALS PROVIDED ON THESE
ROUTES AND THEIR PREPARATION
INCLUDE INGREDIENTS CATEGORIZED
AS "ALLERGENS." KINDLY NOTIFY THE
STAFF OF ANY ALLERGIES AND/OR
INTOLERANCES.

1. Cereals that contain gluten (wheat, spelt, Khorasan wheat, rye, barley, oats)
2. Crustaceans
3. Egg
- 2.4. Fish
5. Peanuts
6. SOYBEAN
7. Dairy and dairy products (including lactose)
8. Nuts
9. Celery
10. Mustard
11. Sesame seeds
12. Sulfur dioxide and sulfites (if present in concentrations exceeding 10 mg/kg or 10 mg/liter)
13. Shells
14. Molluscs