



DONNA CARMELA
RESORT & LODGES

LE NOSTRE DEGUSTAZIONI

“MENU BREZZA”

Benvenuto del nostro Chef
Amuse-bouche from our Chef

Sarago, mandorle e mirtilli
Marinated sea bream, smoked almond cream and fermented blueberries
P,N

Piccole casarecce risottate, con gambero rosso locale, tuma persa e verdura spontanee
*Homemade “Casarecce” pasta with local red prawns
“tuma persa” cheese and wild leafs*
CR,G,L

Dentice, melanzana tataky e salsa teriyaki
Red Snapper slowly cooked, eggplant’s caviar with soy, mint and sesame oil
SES,SO,P,L

La Nostra Etna
Cannolo with ricotta mousse, beetroot sauce and citrus crumble
U,L,G

Degustazione € 95,00 iva inclusa, per persona vini e bevande esclusi
Wine pairing 60€



Le Guide de
L'Espresso





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LE NOSTRE DEGUSTAZIONI “IL VIAGGIO”

Benvenuto del nostro Chef
Amuse bouche from our Chef

Alici, indivia riccia, lievito e pomodoro
Anchovies, curly endive, yeast and tomato
P,L,G

Reale di manzo al BBQ, rucola, parmigiano e aceto
*Seared beef cube cooked at low temperature, creamed arugula pesto, aged Parmesan cheese and balsamic
vinegar*
L,AS

Risotto “agghiu,ogghiu,peperoncino” e gamberetto rosa
*Creamy risotto with tuma persa cheese, oil with three peppers, parsley sauce, fermented black garlic cream,
tomato powder and raw shrimps*
L,CR

Filetto di cernia alla mediterranea
Steamed grouper fillet with Mediterranean sauce and jelly fennel
P,N,SO

Volevo fare un tiramisù
Tiramisu
G,U,L,N

Degustazione € 105,00 iva inclusa, per persona vini e bevande esclusi
Wine Pairing 70€



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LE NOSTRE DEGUSTAZIONI “COME IN NATURA”

Benvenuto del nostro Chef
Amuse-bouche from our Chef

Verticale di asparagi con olio alla canapa
Cream of asparagus, black rice chips with asparagus salad seasoned with hemp oil
A,N

Pan Brioches, scampi, fragole e zucchine
Pan Brioches, raw scampi, strawberries coulis, zucchini sphere with vinegar and goat's milk
G,L,CR

Spaghetto verde... rucola e limoni
Homemade rocket spaghetti, creamed with smoked butter, raw rocket pesto and fermented lemon
G,L,U,N

Un crunch, un viaggio
Tempura-fried “pacchero” pasta stuffed with burrata and tomato, red snapper sashimi, boiled egg powder, “ponzu” sauce and lettuce cream
G,L,AS,A,P

Triglia di scoglio, latte di mandorla, mayonese al capperi e cedro candito
Red mullet, almond milk, capers mayonnaise and candied citron
P,N,SO,L

Filetto di vitello, erbe dell’orto, chutney di albicocche e ricotta
Herbs crusted veal fillet, apricot’s chutney and ricotta cream
L,AS,SE,N,SES

Le vie del cioccolato
74% chocolate mousse with caramelized chocolate Namelaka, cocoa Crue ice cream and white chocolate sauce
G,U,LN

Degustazione €130,00 iva inclusa, per persona vini e bevande esclusi
Wine Pairing 80€



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ANTIPASTI

Starters

Sarago, mandorle e mirtilli

Marinated sea bream, smoked almond cream and fermented blueberries

P,N

€29,00

Alici, indivia riccia, lievito e pomodoro

Anchovies, curly endive, yeast and tomato

P,L,G

€26,00

Reale di manzo al BBQ, rucola, parmigiano e aceto

Seared beef cube cooked at low temperature, creamed arugula pesto, aged

Parmesan cheese and balsamic vinegar

L,AS

€28,00

Verticale di asparagi con olio alla canapa

Cream of asparagus, black rice chips with asparagus salad seasoned with hemp oil

A,N

€23,00

Pan Brioches, scampi fragole e zucchine

Pan Brioches, raw scampi, strawberries coulis, zucchini sphere with vinegar and goat's milk

G,L,CR

€26,00



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PRIMI PIATTI

First Courses

Piccole casarecce risottate, con gambero rosso locale, tuma persa e verdura spontanee

Homemade "Casarecce" pasta with local red prawns

"tuma persa" cheese and wild leafs

CR,G,L

€34,00

Risotto "agghiu,ogghiu,peperoncino" e gamberetto rosa

Creamy risotto with tuma persa cheese, oil with three peppers, parsley sauce, fermented black garlic cream, tomato powder and raw shrimps

L,CR

€30,00

Spaghetto verde... rucola e limoni

Homemade rocket spaghetti, creamed with smoked butter, raw rocket pesto and fermented lemon

G,L,U,N

€28,00

Un crunch, un viaggio

Tempura-fried "pacchero" pasta stuffed with burrata and tomato, red snapper sashimi, boiled egg powder, "ponzu" sauce and lettuce cream

G,L,AS,A,P

€32,00





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SECONDI PIATTI

Main Courses

Dentice, melanzana tatakya e salsa teriyaki

Red Snapper slowly cooked, eggplant's caviar with soy, mint and sesame oil

SES,SO,P,L

€36,00

Filetto di cernia alla mediterranea

Steamed grouper fillet with Mediterranean sauce and jelly fennel

P,N,SO

€36,00

Triglia di scoglio, latte di mandorle, mayonese al capperi e cedro candito

Red mullet, almond milk, capers mayonnaise and candied citron

P,N,SO,L

€38,00

Filetto di vitello, erbe dell'orto, chutney di albicocche e ricotta

Herbs crusted veal fillet, apricot's chutney and ricotta cream

L,AS,SE,N,SES

€36,00



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