



*In ZASH's cuisine there is all  
my passion: to light up your  
culinary curiosity and to satisfy  
your gastronomical dreams*

A handwritten signature in black ink, appearing to read 'Giuseppe Raciti', located in the center of the page.

The chef  
**Giuseppe Raciti**

By my side in the kitchen  
**Bruno Agatino**  
**Rosita Cavallaro**  
**Marco Sciacca**

The restaurant Chief  
**Piero Gangemi**

By his side  
**Giulia Manfrè**  
**Andrea Massimino**  
**Marco Panebianco**

Our Sommelier  
**Daniele Forzisi**

ENGLISH

# IL PERCORSO

eight or six courses chosen by our chef, to understand the pure philosophy of our cuisine

*120 or 90 per person*

We recommend the tasting menu to be chosen by the whole table

*We invite guests to inform the dining room staff about any food intolerance or allergy before ordering*

## ...DI MARE

### **GAMBERO ROSSO\***

red prawn\* from Mazzara whit tomato and strawberries soup, “robiola” cheese from “girgentana” goat and basil

### **ASTICE\* POCHE’**

poached lobster\* with avocado, lemon, mango and red curry

### **MEZZI PACCHERI MANCINI**

durum wheat “mezzi paccheri” pasta with lightly spicy red tuna sauce, buffalo mozzarella, violet eggplants and toasted breadcrumbs in oregano scent

### **RICCIOLA**

browned amberjack, fondant eggplants, red orange and lemon grass reduction

### **CIOCCOLATO BIANCO**

pistacchio crumble biscuit, white chocolate mousse, peach “granita” and mango coulis

*80 per person*

We recommend the tasting menu to be chosen by the whole table

## ...DI TERRA

### **BATTUTO**

Sicilian beef “scottona” tartare, potatoes, sour cream and caviar

### **UOVO**

crunchy poached eggs, sweet cow “provola”cheese and mulberries compote

### **TAGLIATELLE**

handmade egg “tagliatelle” with buffalo butter, “verdello” lemon and rosemary

### **PLUMA\***

iberian pig pluma\* cooked at low temperature, red pepper, barbecue sauce, paprika and grilled spring onion

### **TENERELLA**

Dark chocolate 72% “tenerella” cake, passion fruit and cocount ice-cream

*70 per person*

We recommend the tasting menu to be chosen by the whole table

# STARTERS

- 20 **UOVO**  
crunchy poached egg, sweet cow “provola” cheese  
and mulberries compote
- 22 **BATTUTO**  
sicilian “scottona” beef tartare, potatoes, sour cream  
and caviar
- 26 **GAMBERO ROSSO\***  
red prawn\* from Mazzara with tomato and  
strawberries soup, “robiola” cheese from “girgentana”  
goat and basil
- 28 **ASTICE\* POCHE’**  
poached lobster\* with avocado, lemon, mango and  
red curry

# PASTA & RICE

- 28 **RISOTTO**  
creamed risotto with saffron from Enna, raw and cooked fish and crustaceans\* with lemon veal jus
- 24 **MEZZI PACCHERI MANCINI**  
durum wheat “mezzi paccheri” pasta with lightly spicy tuna in tomato sauce, buffalo mozzarella, violet eggplants and toasted breadcrumbs in oregano scent
- 26 **RAVIOLI**  
Handmade “ravioli” filled with potatoes, tarragon, smoked “scamorza” cheese, lobster\* with orange and star anise bisque sauce

## MAIN COURSE

- 26 **PLUMA\***  
iberian pig pluma\* cooked at low temperature, red pepper barbecue sauce, paprika and grilled spring onion
- 26 **FILETTO**  
seared beef fillet, ash-roasted potatoes, confit red onion and balsamic vinegar jus
- 26 **RICCIOLA**  
browned amberjack, fondant eggplants, red orange and lemon grass reduction

\* The product could be frozen

The fish destined to be eaten raw has undergone an anti-anisakis treatment according to the HACCP regulation

Some products in this menu may have been treated in full compliance with the "Cold Chain" as required by reg. CE 1169/11

Information on the presence of substances or products that cause allergies is available by contacting the service personnel

Cover 5 euro

Water 4 euro



# DOLCI

- 12 **SFOGLIA, SFOGLIA, SFOGLIA ...**  
puff pastry with chantilly cream, strawberries,  
balsamic vinegar and vanilla ice-cream
  
- 12 **TENERELLA**  
dark chocolate 72% “tenerella” cake, passion fruit  
and coconut ice-cream
  
- 12 **CIOCCOLATO BIANCO**  
pistachio biscuit crumble, white chocolate mousse,  
peach “granita” and mango coulis