



**Locanda
Nerello**
RISTORANTE ETNA

Welcome to Locanda Nerello

We grow our vegetables in the gardens of the estate and collect the fruits from our trees which become the main ingredients of the Locanda Nerello menu.

Traditionally inspired cuisine, respect for seasonality, freshness and genuineness of our ingredients, the eggs of our happy hens.

Commitment to the land and respect for the environment are combined with a passion for food and for the territory, where the wines of Etna are the protagonists. We believe in "slowness" and in km0.

Locanda Nerello's mission is to recover and make known what we risk losing, i.e. original tastes and flavours, ancient varieties of wheat, Slow Food presidia, some of which are grown in our gardens, rare native species of wild fruits and vegetables present in our estate.

Ours is an invitation to savor life, calmly and in the enjoyment that satisfies the 5 senses.

We are happy to introduce you to this journey into the biodiversity of Monaci delle Terre Nere.

Welcome from me and the kitchen brigade
of Locanda Nerello.

I am pleased to present you our menu,
designed to satisfy every need and taste.

Each dish was carefully prepared using only the highest
quality ingredients, organic products and following the
most innovative cooking techniques, to create a unique
and unforgettable culinary experience.

We are ready to delight your palate with our selection
of dishes and let you discover new flavors and aromas
of Sicily We invite you to let yourself be carried
away by the magic of our cuisine and
to fully enjoy your stay with us.

Enjoy your meal

Salvo Sarido
Executive Chef



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RELAIS &
CHATEAUX

WATER SELECTION

CAVAGRANDE

ETNA

Cavagrande flows in purity from the womb of the Etna volcano, after crossing millenary basaltic rocks which enrich it with precious elements. Light, delicate.

Etna in the bottle.

0.75 cl natural or sparkling

€ 6

MANGIATORELLA

PARCO DELLE SERRE, CALABRIA

The geological characteristics of the rocks and the uncontaminated environment from which it flows give the Mangiatorella water unique characteristics.

100 cl still or sparkling

€ 7

SAN PELLEGRINO

ALPI

San Pellegrino water defined as "the champagne of mineral waters" for the finesse of its taste and for its light "perlage" flows from sources on the slopes of the Alps.

0,75cl carbonated

€ 8

PANNA

SCARPERIA, FIRENZE

Acqua Panna takes its name from Villa Panna, an ancient Medici hunting reserve, today immersed in a nature reserve where the springs are located, it is characterized by a balanced content of mineral salts and a low sodium content

0.75 cl natural

€ 8

SAN BENEDETTO LUXURY COLLECTION

ANTICA FONTE DELLA SALUTE

Antica Fonte della Salute originates from a thousand-year-old aquifer, preserved intact to this day giving us water of extraordinary purity.

0.75 cl natural or sparkling

€ 10

TASTING MENU

3 COURSES
€ 80

4 COURSES
€ 100

5 COURSES
€ 120



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**RELAIS &
CHATEAUX**

ANTIPASTI

PARMIGIANA DEI MONACI

Courgettes Parmigiana, Canestrato cheese,
red and yellow tomatoes velouté (1,7)

€ 26

OVO DELLE TERRE NERE

Crispy poached egg, Fior di Garofalo cheese fondue,
Etna potatoes, fruit from our garden, salt from Trapani
(1, 3, 7)

€ 26

SCOTTONA

Battuta di Scottona, apple from Etna,
Nebrodi provola cheese cream,
beetroot and capers from Salina (1, 3, 7)

€ 34

DEGUSTAZIONE DI GAMBERI SICILIANI

Tasting of 4 different Sicilian prawns,
celery and cucumber gazpacho,
spicy capers leaves (7)

€ 36

ALALUNGA

Albacore tuna tartare, cavolo trunzo cabbage,
ponzu, Ispica's sesame seed (4, 6, 11)

€ 34

ZUCCA

Roasted pumpkin, jerusalem artichokes,
toasted almond sauce, wild garden "seaweed" (7, 8)

€ 26

PRIMI

RAVIOLONE

Raviolone pasta made with ancient grains flour,
filled with ricotta, mixed wild herbs, egg yolk, truffle

(1, 3, 7)

€ 32

TAGLIATELLE

Percisacchi ancient grains tagliatelle,
spicy kid goat ragù, Modica chocolate (1, 3, 7, 9)

€ 34

SPAGHETTO

Spaghetti with ricotta cheese, turnips tops, pumpkin
cream, toasted almond from Noto, black olives (1, 3, 8)

€ 28

BOTTONI

Ravioli filled with braised ox-tail, Sicilian gremolata

(1, 3, 7, 9)

€ 34

RISOTTO

Cuttlefish risotto, fresh peas, Pecorino cheese fondue,
in its own black ink powder (7, 14)

€ 30

MINISTRONE

Vegetables minestrone
with our garden season vegetables (1, 9)

€ 28



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RELAIS &
CHATEAUX

SECONDI

MANZO

Beef belly, rosemary sauce,
wild fennel polenta, cauliflower (1, 7)

€38

PESCATO

Panfried catch of the day, Nubia's garlic,
"bagna cauda" sauce, sautéed chicory
from our garden, lentils (4, 7, 9)

€ 38

POLLETTO

Slow cooked chicken breast,
capsicum cream, red swiss chard, roasted corn (9)

€ 34

MAIALINO NERO

Slow cooked pork neck , smoked mashed potatoes,
sweet and sour red onion (7, 9)

€ 36

SEMBRA MA NON E'

Vegan alternative, roasted celeriac,
carrots cream, spelt, turnips tops (1, 6, 9)

€ 34

CHE CAVOLO

Cabagge, cauliflowers
and crispy saffron risotto, hibiscus (1, 7)

€ 32

Special thanks to:

Pasta di Molino Crisafulli

Farine di Antiche Tradizioni

Macelleria Agostino La Paisanella

Salumi Maiale nero dei Nebrodi La Paisanella

Capperi di Salina Salvatore D'Amico

Patate Michele Puglisi

Salsa pomodoro Kassarò

Sale di Trapani La Riserva del Mare

Pepe nero di Sarawak Maricha

Ortaggi, uova, Olio d'oliva, more.. Monaci delle Terre nere

Pesce, del nostro mare..

Formaggio Tuma Persa Passalacqua

Formaggi di capra Girgentana Cammarata

Formaggi di pecora Caseificio Bompietro

Formaggio Vastedda Belice Todaro

Cioccolata Sabadì



RELAIS &
CHATEAUX

FRANCE 1743
MOËT & CHANDON
CHAMPAGNE

Hennessy


GLENMORANGIE
SINGLE MALT SCOTCH WHISKY

Dom Pérignon


ABSOLUT ELYX


CHAMPAGNE
DUVAL-LEROY


CHAMPAGNE
TAITTINGER
REIMS-FRANCE


ACQUA PANNA
THE FINE DINING WATERS
 S. PELLEGRINO


TAYLOR'S®


CHAMPAGNE
POMMERY
A REIMS-FRANCE

ORLANE
PARIS

JB
1735
BLANCPAIN
MANUFACTURE DE HAUTE HORLOGERIE

 PONANT


MONKEY 47
SCHWARZWALD DRY GIN

OFFICIAL PARTNERS 2024

The fish intended 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 the reg. CE1169/11

Information about the presence of substances or
products that cause allergies are available by
contacting the service staff

Coperto € 8

All prices are in Euros.

Information on Food Allergies: Some dishes and drinks may contain one or more of the 14 allergens indicated by the Regulation (EU) No. 1169/2011.

Allergens and their derivatives are: (1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soy, (7) Milk, (8) Nuts , (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulfur dioxide and sulphites, (13) Lupins, (14) Molluscs.

Upon request, it is possible to consult the specific documentation that will be provided by the staff on duty.

We cannot guarantee the total absence of traces of these allergens in all our dishes and drinks.