

Thursday 13th | March 2025

Davide GUIDARA

I TENERUMI DEL THERASIA RESORT • VULCANO (MESSINA) | 1 MICHELIN STAR

Entrée

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COURGETTE AND SUMAC
Dried zucchini rehydrated in a brine of zucchini, sumac glaze and pasta "alla scapece"

TOMATO
Tomato salad
Basil panna cotta, tomato agretto, tomato seeds and shallot with soy

Datterino tomato

Datterino cooked in lime, datterino sauce with lactic acid

LENTILS, PEPPER AND BAY LEAF
Lentils cooked in a vegetable stock, pepper sauce and bay leaf oil

CARDDONCELLO MUSHROOM AND PAPRIKA

Cardoncello mushroom cooked in a pressure cooker, paprika and rosemary scapece oil

LEMON Lemon namelaka, lemon spumone, lemon and meringue compote

Euro 85,00 including wine pairings | Beverages, coffee and service not included

Our mineral waters are S.Pellegrino and Acqua Panna - SPARKLING WATER: S.Pellegrino 0.75 Euro 4,00 | STILL WATER: Acqua Panna 0.75 Euro 4,00

Bread and breadsticks made with the 'Altograno Pane' flour blend by Molino Casillo Altograno

Our coffees are by Lavazza - Espresso Euro 3,00 | Decaffeinated coffee Euro 3,00 | Cappuccino Euro 4,00 | Filter coffee Euro 5,00 | Cold Brew Euro 5,00

Service Euro 3,00

For Identità Golose Milano exclusive selection of Acqua Panna - S.Pellegrino waters, Molino Casillo Altograno, 1895 Coffee Designers by Lavazza.