

LA CÖNTEA

FOOD & WINE EXPERIENCE

MENU

RESTAURANT

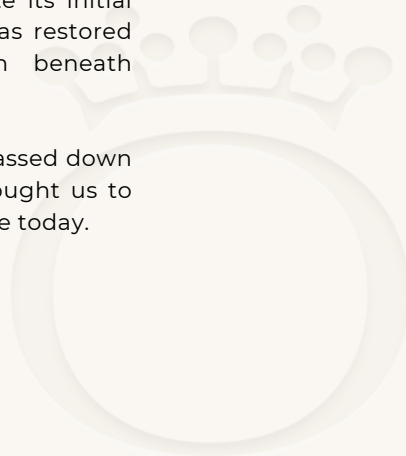


We welcome you to Santa Venera, a charming village nestled in the municipality of Mascali. The estate is situated on the eastern slope of Mount Etna, at an elevation between 400 and 500 meters above sea level. Cantine la Contea was born from the desire of Mr. Turrisi, father of the current owner, to create a haven away from the hustle and bustle of everyday life. Motivated by his love for the land and its produce, together with his wife Pina, he acquired the estate in 1992, initiating the cultivation of seasonal vegetables.

The Turrisi family hails from Presa, a small hamlet in the municipality of Piedimonte Etneo, not far from the vineyards. This proximity inspired Mr. Turrisi to invest in the land, despite its initial condition. It was only after the land was restored that vines were discovered, hidden beneath brambles on various terraces.

The deep-rooted passion for the land, passed down from generation to generation, has brought us to the flourishing estate you can experience today.

CHEF'S RECOMMENDATIONS



MENÙ

Starters

- Tender octopus* slow-cooked to perfection, served with Jerusalem artichoke cream and delicate zucchini chips (A) € 18,00
- Traditional Vitel Tonnè (A)(P)(M) € 17,00
- Caprese with burrata (C)(E) € 14,00

First Course

- Creamy risotto featuring pea textures, fermented garlic, and a touch of pecorino essence (C)(P) € 15,00
- Bronze-extruded spaghetti, a sophisticated interpretation of the classic "Norma" (D)(P)(C) € 16,00
- Handcrafted pasta filled with grouper, accompanied by a Mediterranean sauce (D)(A)(C)(I) € 20,00

Second Course

- Slow-cooked Picanha, served with a potato pavé and garden-fresh vegetables (M)(C) € 20,00
- Fillet of Amberjack, complemented by an elegant eggplant cream, fresh mint, and a rich teriyaki sauce (A)(C)(M) € 22,00
- Layered vegetable mille-feuille with mozzarella and Parmesan (C)(P) € 14,00

Desserts

- Salted caramel tartlet with white chocolate and seasonal fruit (D)(C)(M)(I) € 8,00
- Traditional Caprese cake, served with meringue and Chantilly cream (I)(E)(C) € 8,00
- Almond semifreddo (C)(E)(I) € 8,00

COVER CHARGE €3,00 – STILL OR
SPARKLING WATER €2,50 – COFFEE €1,50

SEA MENU

Starters

Tender octopus* slow-cooked to perfection, served with Jerusalem artichoke cream and delicate zucchini chips

(A)

First Course

Stuffed pasta with grouper and Mediterranean sauce

(D)(A)(C)(I)

Second Course

Amberjack fillet with eggplant cream, mint, and teriyaki sauce

(A)(C)(M)

Desserts

Almond semifreddo

(C)(E)(I)

€ 60,00

(COVER CHARGE AND COFFEE INCLUDED)

LAND
MENU



Starters

Traditional Vitel Tonè

(A)(P)(M)

First Course

Spaghetti trafilato al bronzo, come se fosse una norma

(D)(P)(C)(I)

Second Course

Slow-cooked Picanha, served with a potato pavé and garden-fresh vegetables

(M)(C)

Desserts

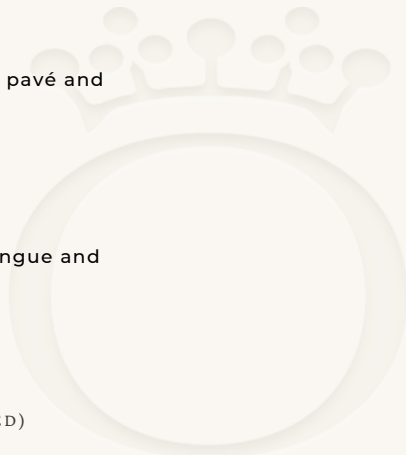
Traditional Caprese cake, served with meringue and Chantilly cream

(I)(E)(C)

€55,00

(COVER CHARGE AND COFFEE INCLUDED)

WINE LIST



WINE LIST

SPARKLING WINES

Sicilia Bianco Metodo Classico Brut 12 Mesi DOC 2021 <i>100% Nerello Mascalese – 12,5% vol. – 12 mesi sur lies</i>	€ 22,00
Etna Bianco Metodo Classico Brut Etna Est! DOC 2018 <i>100% Nerello Mascalese – 12,5% vol. – 40 mesi sur lies</i>	€ 30,00
Etna Rosato Metodo Classico Brut Etna Est! DOC 2019 <i>100% Nerello Mascalese – 12,5% vol. – 40 mesi sur lies - Prossimamente!</i>	€ 30,50
Etna Bianco Metodo Classico Brut 69/70 DOC 2018 <i>100% Nerello Mascalese – 12,5% vol. – 36 mesi sur lies</i>	€ 65,50

WHITE WINES

Classe 39 Bianco IGP 2021 <i>100% Nerello Mascalese – 13,5% vol.</i>	€ 15,50
Etna Bianco Sommitale DOC 2021 <i>100% Carricante – 13% vol.</i>	€ 30,50
Etna Bianco Sicania Matador DOC 2021 <i>80% Carricante, 20% Catarratto Lucido – 13% vol.</i>	€ 35,00

ROSÉ WINES

Classe 39 Rosato IGP 2020 <i>100% Nerello Mascalese – 13% vol.</i>	€ 15,50
Classe 39 Rosato IGP 2021 <i>100% Nerello Mascalese – 13% vol.</i>	€ 15,00

RED WINES

Terre Siciliane Classe 39 Rosso IGP 2020 <i>90% Nerello Mascalese, 10% Nerello Cappuccio – 13,5% vol.</i>	€ 15,50
Etna Rosso Sommitale DOC 2021 <i>100% Nerello Mascalese – 13,5% vol.</i>	€ 31,50
Etna Rosso Gocce di Lava DOC 2018 <i>90% Nerello Mascalese, 10% Nerello Cappuccio – 14% vol.</i>	€ 65,50
Etna Rosso Gocce di Lava DOC 2019 <i>90% Nerello Mascalese, 10% Nerello Cappuccio – 14% vol.</i>	€ 65,00

WINE LIST

BY THE GLASS

SPARKLING WINES

Sicilia Bianco Metodo Classico Brut 12 Mesi DOC 2021 <i>100% Nerello Mascalese – 12,5% vol. – 12 mesi sur lies</i>	€ 6,50
Etna Bianco Metodo Classico Brut Etna Est! DOC 2018 <i>100% Nerello Mascalese – 12,5% vol. – 40 mesi sur lies</i>	€ 8,00
Etna Rosato Metodo Classico Brut Etna Est! DOC 2019 <i>100% Nerello Mascalese – 12,5% vol. – 40 mesi sur lies - Prossimamente!</i>	€ 8,50
Etna Bianco Metodo Classico Brut 69/70 DOC 2018 <i>100% Nerello Mascalese – 12,5% vol. – 36 mesi sur lies</i>	€ 16,50

WHITE WINES

Classe 39 Bianco IGP 2021 <i>100% Nerello Mascalese – 13,5% vol.</i>	€ 5,00
Etna Bianco Sommitale DOC 2021 <i>100% Carricante – 13% vol.</i>	€ 8,50
Etna Bianco Sicania Matador DOC 2021 <i>80% Carricante, 20% Catarratto Lucido – 13% vol.</i>	€ 10,00

ROSÉ WINES

Classe 39 Rosato IGP 2020 <i>100% Nerello Mascalese – 13% vol.</i>	€ 5,00
Classe 39 Rosato IGP 2021 <i>100% Nerello Mascalese – 13% vol.</i>	€ 5,00

RED WINES

Classe 39 Rosso IGP 2020 <i>90% Nerello Mascalese, 10% Nerello Cappuccio – 13,5% vol.</i>	€ 5,00
Etna Rosso Sommitale DOC 2021 <i>100% Nerello Mascalese – 13,5% vol.</i>	€ 9,00
Etna Rosso Gocce di Lava DOC 2018 <i>90% Nerello Mascalese, 10% Nerello Cappuccio – 14% vol.</i>	€ 16,50
Etna Rosso Gocce di Lava DOC 2019 <i>90% Nerello Mascalese, 10% Nerello Cappuccio – 14% vol.</i>	€ 16,00

In addition to the menu offerings, we provide the option to request dishes for celiacs, vegans, and vegetarians.

For any dietary requirements, please inform our wait staff, who will be happy to communicate your needs to the kitchen.

ALLERGENS

During kitchen preparation, cross-contamination cannot be excluded. Therefore, our dishes may contain the following allergenic substances in accordance with EU Regulation 1169/11.

- A = Fish and fish-based products
- B = Mollusks and mollusk-based products
- C = Milk and milk-based products
- D = Cereals containing gluten
- E = Tree nuts
- F = Crustaceans and crustacean-based products
- G = Peanuts and peanut-based products
- H = Lupins and lupin-based products
- I = Eggs and egg-based products
- L = Sulfur dioxide and sulfites
- M = Soybeans and soybean-based products
- N = Sesame seeds and sesame-based products
- O = Mustard and mustard-based products
- P = Celery and celery-based products

*frozen according to availability

Locally frozen raw materials/products: some fresh animal-based products, as well as raw or undercooked fish products, undergo a preventive sanitation process through temperature reduction to ensure quality and safety, in accordance with the requirements of Regulation EC 853/2004, Annex III, Section VIII, Chapter 3, Letter D, Point 3.

