

LA CÒNTEA

FOOD & WINE EXPERIENCE

menù.

RESTAURANT

ENGLISH

We are located in the hamlet of Santa Venera, a small village in the municipality of Mascali. The estate lies on the eastern slope of Mount Etna, at an altitude of 400 to 500 meters above sea level. Cantine La Contea was born from the vision of Mr. Turrisi, the father of the current owner, who sought a retreat from daily life and the bustle of the city. Together with his wife Pina, and driven by a deep passion for the land and its products, he purchased the estate in 1992 to begin cultivating seasonal vegetables.

The Turrisi family hails from Presa, a small hamlet in the municipality of Piedimonte Etneo, not far from the vineyards. It was this connection that inspired Mr. Turrisi to invest in the property, despite its initial condition requiring extensive restoration work. During the reclamation process, vines were discovered beneath the brambles across the terraces.

This enduring passion for the land, passed down through generations, is what has brought us to what you can experience and admire today.

chef's.
recommendations

menu.

STARTERS

- Stuffed Red Mullet** (A)(C)(D)(E) 18
Herb breading, black-eyed bean cream, fresh pollen
-
- Beef Carpaccio** (D)(E)(M)(N)(O)(P) 16
Seared mushrooms, raspberry jus, and bread croutons
-
- 63° Egg** (C)(I) 14
Smoked cauliflower, vanilla and guanciale
-

FIRST COURSE

- Bigoli** (A)(D)(E)(P) 20
Anchovy sauce, Etna hazelnuts, roasted anchovy, and bergamot essence
-
- Potato and Chestnut Gnocchi** (C)(D)(E)(I)(P) 17
Vastedda del Belice cheese, candied orange, black pork lard, and Sicilian black truffle shaving
-
- Acquerello Rice** (C)(D)(E)(I)(P) 15
Pumpkin texture, porcini mushrooms, fermented garlic, amaretto, and cardamom essence
-

SECOND COURSE

- Cod Loin** (A)(C)(E)(I)(P) 24
Tomato, capers, pine nuts, raisins, potatoes, and pear
-
- Slow-Cooked Pork Secretò** (C)(P) 22
Mashed potatoes and seasonal vegetables
-
- Vegetable Millefeuille** (C)(P) 14
Buffalo mozzarella, cherry tomato sauce, and basil cream
-

DESSERTS

- Sandwich** (C)(D)(E)(I) 8
Coconut cream, chocolate soup, and mixed berries
-
- Éclair** (C)(E)(I) 8
Mascarpone cream and Chantilly
-
- Caprese Cake** (C)(E)(I) 8
-

sea journey.

CHEF'S WELCOME

STARTER

Stuffed Red Mullet

Herb breading, black-eyed bean cream, fresh pollen

Ⓐ Ⓒ Ⓓ Ⓔ

FIRST COURSE

Bigoli

*Anchovy sauce, Etna hazelnuts, roasted anchovy,
and bergamot essence*

Ⓐ Ⓓ Ⓔ ⒫

SECOND COURSE

Cod Loin

Tomato, capers, pine nuts, raisins, potatoes, and pear

Ⓐ Ⓒ Ⓔ Ⓘ ⒫

PRE-DESSERT

DESSERT

Sandwich

Coconut cream, chocolate soup, and mixed berries

Ⓒ Ⓓ Ⓔ Ⓘ

€65.00 p.p.

(cover charge included)

recommended wine pairing €30 per person

land journey.

CHEF'S WELCOME

STARTER

Beef Carpaccio

Searched mushrooms, raspberry jus, and bread croutons

ⓓ ⓔ Ⓜ Ⓝ ⓐ ⓔ ⓔ ⓔ ⓔ ⓔ ⓔ

FIRST COURSE

Potato and Chestnut Gnocchi

Vastedda del Belice cheese, candied orange, black pork lard, and Sicilian black truffle shavings

ⓐ ⓓ ⓔ ⓔ ⓔ ⓔ ⓔ ⓔ ⓔ ⓔ ⓔ

SECOND COURSE

Slow-Cooked Pork Secreto

Mashed potatoes and seasonal vegetables

ⓐ ⓔ

PRE-DESSERT

DESSERT

Éclair

Mascarpone cream and Chantilly

ⓐ ⓔ ⓔ ⓔ

€60.00 p.p.

(cover charge included)

recommended wine pairing €30 per person

vegetarian journey.

CHEF'S WELCOME

STARTER

63° Egg

Smoked cauliflower and vanilla

© ①

FIRST COURSE

Acquerello Rice

*Pumpkin texture, porcini mushrooms, fermented garlic,
amaretto, and cardamom essence*

© ④ ⑤ ① ②

SECOND COURSE

Vegetable Millefeuille

Buffalo mozzarella, cherry tomato sauce, and basil cream

© ②

PRE-DESSERT

DESSERT

Caprese Cake

© ⑤ ①

€50.00 p.p.

(cover charge included)

recommended wine pairing €30 per person

menu.

STARTERS

Stuffed Red Mullet (A)(C)(D)(E)	18
<i>Herb breading, black-eyed bean cream</i>	
Beef Carpaccio (D)(E)(M)(N)(O)(P)	16
<i>Seared mushrooms, raspberry jus, and bread croutons</i>	
63° Egg (C)(I)	14
<i>Smoked cauliflower, vanilla and guanciale</i>	

FIRST COURSE

Bronze-Drawn Spaghetti (A)(D)(E)(P)	20
<i>Anchovy sauce, Etna hazelnuts, roasted anchovy, and bergamot essence</i>	
Potato and Chestnut Gnocchi (C)(D)(E)(I)(P)	17
<i>Vastedda del Belice cheese, candied orange, black pork lard, and Sicilian black truffle shaving</i>	
Acquerello Rice (C)(D)(E)(I)(P)	15
<i>Pumpkin texture, porcini mushrooms, fermented garlic, amaretto, and cardamom essence</i>	

SECOND COURSE

Cod Loin (A)(C)(E)(I)(P)	24
<i>Tomato, capers, pine nuts, raisins, potatoes, and pear</i>	
Slow-Cooked Pork Secreto (C)(P)	22
<i>Mashed potatoes and seasonal vegetables</i>	
Vegetable Millefeuille (C)(P)	14
<i>Buffalo mozzarella, cherry tomato sauce, and basil cream</i>	

DESSERTS

Sandwich (C)(D)(E)(I)	8
<i>Coconut cream, chocolate soup, and mixed berries</i>	
Éclair (C)(E)(I)	8
<i>Mascarpone cream and Chantilly</i>	
Caprese Cake (C)(E)(I)	8

allergens.

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.

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

*frozen according to availability

Locally frozen raw materials/products: some fresh animal products, as well as seafood products, undergo a preventive sanitation process through temperature reduction. This process ensures quality and safety, in compliance with the provisions of Regulation (EC) No 853/2004, Annex III, Section VIII, Chapter 3, Letter D, Point 3.

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