

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

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# menu.

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## STARTERS

**Palamita Sashimi** (A)(C)(L)(B)(F) 20  
*Salted palamita with dashi-yuzu beurre blanc, sturgeon caviar, mixed greens, and a tapioca wafer with nori seaweed*

**Veal Ingot** (P)(L)(A)(M)(D) 18  
*Slow-cooked veal tail in aspic, accompanied by garden-pickled vegetables, an atturrated muddica wafer, and soy mayonnaise accented with botarga and lemon gel*

**White Onion** (C)(E) 16  
*Adorned with sheep ricotta foam, toasted almond cream, an emulsion of chestnut honey and hazelnut oil, enriched by onion umami and Sichuan pepper*

## FIRST COURSES

**Rosellina Pasta** (A)(C)(D)(M)(N)(I) 22  
*In cuttlefish ink with salted tuna, provola colatura, a white sesame tuile, red tuna bottarga, and a hint of lemon*

**Paccheri with Rabbit Ragù** (D)(L)(P)(C) 19  
*With crispy artichokes, bianchetto white truffle, and our house-made cooked wine reduction*

**Spring Lasagnetta** (D)(I)(P)(C) 17  
*Delicately layered with fresh spring vegetables*

## MAIN COURSES

**Ombrina** (A)(I)(P)(M)(C)(L) 24  
*Stuffed with Swiss chard and ricotta, served with potato rosti, miso sauce, and fish fume*

**Pork Cheek** (P)(C)(D) 22  
*Enhanced by a carob glaze, fresh pea foam, caper powder, and black chickpea crackers*

**Lettuce Heart** (D)(C)(P) 16  
*Slow-cooked and BBQed, served on a base of buttery, herbed sandwich bread, with vegetable jus and Piacentino Ennese cream*

## DESSERT

**Cocoa Millefeuille** (D)(C)(E) 8  
*With matcha diplomat cream, kumquat gel, and cocoa bean powder*

**Gourmet Pavlova** (I)(C)(N)(D) 8  
*Featuring raspberry mousse, basil & wild pepper gel, mango chutney, and a crispy wafer with black sesame*

**Bavarian Cream** (C)(E)(I)(L) 8  
*With ricotta and candied orange, almond brittle, and a dark chocolate sauce infused with rum*

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# sea journey.

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## CHEF'S WELCOME

### STARTER

#### Palamita Sashimi

*Salted palamita with dashi-yuzu beurre blanc, sturgeon caviar, mixed greens, and a tapioca wafer with nori seaweed*

(A)(C)(L)(B)(F)

### FIRST COURSE

#### Rosellina Pasta

*In cuttlefish ink with salted tuna, provola colatura, a white sesame tuile, red tuna bottarga, and a hint of lemon*

(A)(C)(D)(M)(N)(I)

### SECOND COURSE

#### Ombrina

*Stuffed with Swiss chard and ricotta, served with potato rosti, miso sauce, and fish fumet*

(A)(I)(P)(M)(C)(L)

### PRE-DESSERT

### DESSERT

#### Cocoa Millefeuille

*With matcha diplomat cream, kumquat gel, and cocoa bean powder*

(D)(C)(E)

**€70.00** p.p.

(cover charge included)

recommended wine pairing €30 per person

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# land journey.

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## CHEF'S WELCOME

### STARTER

#### Veal Ingot

*Slow-cooked veal tail in aspic, accompanied by garden-pickled vegetables, an atturrated muddica wafer, and soy mayonnaise accented with bottarga and lemon gel*

P L A M D

### FIRST COURSE

#### Paccheri with Rabbit Ragù

*With crispy artichokes, bianchetto white truffle, and our house-made cooked wine reduction*

D L P C

### SECOND COURSE

#### Pork Cheek

*Enhanced by a carob glaze, fresh pea foam, caper powder, and black chickpea crackers*

P C D

### PRE-DESSERT

### DESSERT

#### Gourmet Pavlova

*Featuring raspberry mousse, basil & wild pepper gel, mango chutney, and a crispy wafer with black sesame*

I C N D

**€65.00** p.p.

(cover charge included)

recommended wine pairing €30 per person

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# vegetarian journey.

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## CHEF'S WELCOME

### STARTER

#### White Onion

*Adorned with sheep ricotta foam, toasted almond cream, an emulsion of chestnut honey and hazelnut oil, enriched by onion umami and Sichuan pepper*

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### FIRST COURSE

#### Spring Lasagnetta

*Delicately layered with fresh spring vegetables*

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### SECOND COURSE

#### Lettuce Heart

*Slow-cooked and BBQed, served on a base of buttery, herbed sandwich bread, with vegetable jus and Piacentino Ennese cream*

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### PRE-DESSERT

### DESSERT

#### Bavarian Cream

*With ricotta and candied orange, almond brittle, and a dark chocolate sauce infused with rum*

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**€55.00** p.p.

(cover charge included)

recommended wine pairing €30 per person

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# wine pairing.

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## SEA JOURNEY

**12 mesi 2022**

Metodo Classico Brut - Sicilia Bianco DOC

*100% Nerello Mascalese vinificato in bianco - 13% vol. - 12 mesi sur lies*

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**Etna Est! Bianco 2019**

Metodo Classico Brut - Etna Bianco DOC

*100% Nerello Mascalese vinificato in bianco - 13% vol. - 40 mesi sur lies*

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**Sicania Matador 2021**

Vino Etna Bianco DOC

*80% Carricante, 20% Cataratto Lucido - 13% vol.*

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**Sommitale Bianco 2022**

Vino Etna Bianco DOC

*100% Carricante - 13% vol.*

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## LAND JOURNEY

**12 Mesi 2022**

Metodo Classico Brut - Sicilia Bianco DOC

*100% Nerello Mascalese vinificato in bianco - 13% vol. - 12 mesi sur lies*

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**Etna Est! Rosato 2019**

Metodo Classico Brut - Etna Rosè DOC

*100% Nerello Mascalese vinificato in rosato - 13% vol. - 40 mesi sur lies*

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**Sommitale Rosso 2021**

Vino Etna Rosso DOC

*100% Nerello Mascalese - 13,5% vol.*

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**Gocce Di Lava 2019**

Vino Etna Rosso DOC

*90% Nerello Mascalese, 10% Nerello Cappuccio - 14% vol.*

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## VEGETARIAN JOURNEY

**12 Mesi 2022**

Metodo Classico Brut - Sicilia Bianco DOC

*100% Nerello Mascalese vinificato in bianco - 13% vol. - 12 mesi sur lies*

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**Etna Est! Rosato 2019**

Metodo Classico Brut - Etna Rosè DOC

*100% Nerello Mascalese vinificato in rosato - 13% vol. - 40 mesi sur lies*

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**Sommitale Bianco 2022**

Vino Etna Bianco DOC

*100% Carricante - 13% vol.*

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**Sommitale Rosso 2021**

Vino Etna Rosso DOC

*100% Nerello Mascalese - 13,5% vol.*

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allergens.

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# allergens.

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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.