

# DÒMINI

IN THIS ANCIENT FAMILY HOME IMMERSED IN THE BAROQUE HEART OF  
**ACIREALE, DANIELE FINOCCHIARO** INVITES YOU TO EMBARK ON A  
CONTEMPORARY CULINARY JOURNEY, MADE OF GENUINE FLAVORS EVOKING  
SEA AND LAND OF SICILY.

AUTHENTICITY AND OVERSEAS INSPIRATIONS MEET IN THE MENU  
CURATED BY CHEF **RICCARDO RUSSO**, REINTERPRETING LOCAL RAW MATERIALS  
AND SEASONAL INGREDIENTS TO NARRATE THE TASTE OF HOME.

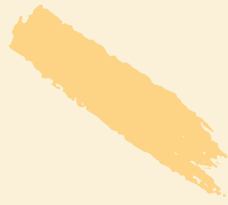
FASCINATING MEMORIES AND EXPERIENCES BECOME CREATIVE DISHES,  
IMAGINED FOR YOU:

GATHER AROUND OUR KITCHEN, WELCOME TO **DÒMINI**.

SERVIZIO A CURA DI

SOUS CHEF

EXECUTIVE CHEF



TASTING MENU

PIAZZA

SAN DOMENICO 5

**RED PRAWN**

TAMARI-MARINATED WATERMELON, BASIL, YUZU, MUSSELS, TOMATO WATER

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**ROASTED OCTOPUS**

CASHEWS, SWEET YOGURT, RASPBERRY, WHITE GRAPES, RADISHES, SPRING ONION.

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**MIXED PASTA**

SCORPIONFISH/ROCKFISH, PARSLEY, LIME, GINGER

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**TUNA**

BEETROOT, SPICED ORANGE, ALMOND, PLUM

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**LEMON**

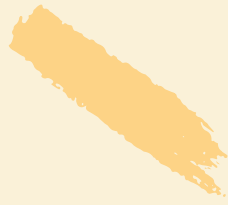
FOUR TEXTURES

**€ 65**

**WINE PAIRING 3 GLASSES**

**€ 50**

COVER € 5



## TASTING MENU

# PALAZZO MUSMECI

### BEEF TARTARE

SIPHONED BÉARNAISE SAUCE, RED ONION WITH WINE,  
HAZELNUTS, GREEN SAUCE

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### VEAL SKEWER

TARE SAUCE, GUANCIALE, CHIMICHURRI

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### RAVIOLO

FILLED WITH SLOW-BRAISED BEEF, TENERUMI (TENDER SQUASH LEAVES),  
CANDIED CAPER, SICHUAN PEPPER, CACIOCAVALLO FOAM

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### PORK TAPILLA

CASHEWS, MARINATED GRAPES, SPRING ONION

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### COCONUT

LIME

€ 60

WINE PAIRING 3 GLASSES

€ 50

COVER € 5



## TASTING MENU

# DOMUS

MINIMUM OF 2 PEOPLE

### STONE BASS

MARINATED WITH ACHIOTE, AVOCADO, LECHE DE TIGRE, CORIANDER

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### BEEF TARTARE

SIPHONED BÉARNAISE SAUCE, RED ONION WITH WINE, HAZELNUTS, GREEN SAUCE

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### CREAMED SALT COD

POTATO FOAM, CARAMELIZED SHALLOT, TOMATO CHUTNEY, CAPERS, OLIVES

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### TAGLIOLINO

CANTABRIAN BUTTER AND ANCHOVIES, SAFFRON, FENNEL AND CAVIAR

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### RISOTTO

GREEN BELL PEPPER, SOUR CHERRY, CUTTLEFISH

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### BBQ AMBERJACK

YOGURT, BLACK SESAME THAINI, PAK-CHOI

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### BEEF ENTRECÔTE

CORN, HONEY AND MUSTARD SAUCE, MANGO CHUTNEY, BABY CORN, POPCORN,  
**WONTON PASTRY TARTLET**, SEA HERB SALAD

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### PINEAPPLE

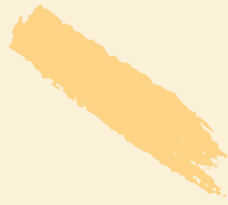
OATS, COFFEE, BERGAMOT

**€ 75**

**WINE PAIRING 5 GLASSES**

**€ 65**

COVER € 5



# STARTERS

## RAW FISH

CRUSTACEANS, SEAFOOD, FISH SASHIMI AND TARTARE

€ 50

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## RED PRAWN

TAMARI-MARINATED WATERMELON, BASIL, YUZU, MUSSELS, TOMATO WATER

€ 30

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## STONE BASS

MARINATED WITH ACHIOTE, AVOCADO, LECHE DE TIGRE, CORIANDER

€ 25

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## ROASTED OCTOPUS

CASHEWS, SWEET YOGURT, RASPBERRY, WHITE GRAPES, RADISHES, SPRING ONION

€ 25

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## CREAMED SALT COD

POTATO FOAM, CARAMELIZED SHALLOT, TOMATO CHUTNEY, CAPERS, OLIVES

€ 24

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## BEEF TARTARE

SIPHONED BÉARNAISE SAUCE, RED ONION WITH WINE, HAZELNUTS, GREEN SAUCE

€ 27

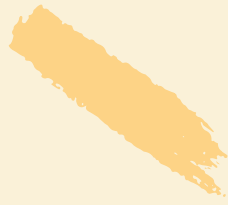
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## VEAL SKEWER

TARE SAUCE, GUANCIALE, CHIMICHURRI

€ 30

COVER € 5



# FIRST COURSES

## LINGUINE

RED PRAWN, ROASTED YELLOW DATTERINO TOMATOES, RED  
DATTERINO TOMATO COMPOTE, TOMATO GEL

€ 35

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## RISOTTO

LEEK, LANGOUSTINES, SUMMER TRUFFLE, BERGAMOT

€ 32

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## TAGLIOLINO

BUTTER AND CANTABRIAN ANCHOVIES, SAFFRON,  
FENNEL, CAVIAR

€ 25

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## MIXED PASTA

SCORPIONFISH, PARSLEY, LIME, GINGER

€ 26

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## RAVIOLO

FILLED WITH SLOW-BRAISED BEEF, TENERUMI (TENDER SQUASH  
LEAVES), CANDIED CAPER, SICHUAN PEPPER, CACIOCAVALLO FOAM

€ 28

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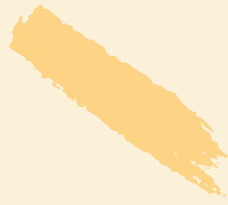
## RISOTTO

GREEN BELL PEPPER, SOUR CHERRY, CUTTLEFISH

€ 28

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COVER € 5



# SECOND COURSES

## BBQ AMBERJACK

YOGURT, BLACK SESAME THAINI, PAK-CHOI

€ 38

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## TUNA

BEETROOT, SPICED ORANGE, ALMOND, PLUM

€ 28

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## LOBSTER

SMOKED AUBERGINE, GRAPEFRUIT, CHICORY  
**LOBSTER BRIOCHE BUN**, CRÈME FRAÎCHE, CHIVES

€ 25

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## BEEF CHEEK

CARROT, TERIYAKI SAUCE, HORSERADISH

€ 26

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## PORK TAPILLA

CASHEWS, MARINATED GRAPES, SPRING ONION

€ 25

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## BEEF ENTRECÔTE

CORN, HONEY AND MUSTARD SAUCE, MANGO CHUTNEY, BABY CORN, POPCORN,  
**WONTON PASTRY TARTLET**, SEA HERB SALAD

€ 25

COVER € 5