

LĪMŪ RESTAURANT

The term LIMU deriving from the Persian Arab lemon represents part of the historical legacy of this land of conquest which over the centuries has passed from Greek to Arab and Norman domination. TRIBUTE to the trinacria, to the city of Bagheria and the dear and representative food of our patron chef.

The Limu project wants to tell a philosophy of fresh, concrete cuisine that respects the raw material. A sober cuisine both in terms of the number of ingredients and in the processing technique of the selected products. An essential style but rich in contents where the raw materials are processed and the dishes designed respecting the maximum capacity of expression of the taste of the individual ingredients.

The restaurant also aims to recover the charm of the Torre Ferrante, a building dating back to 1565, one of the seven that in the 16th century served to defend the city territory. Right here, in 1860, Andrea Cuffaro, an Italian patriot, following previous clashes between the population of Bagheria and the Bourbon troops, opened fire on the invading soldiers from the Tower where he lived, sacrificing his life for his country. To make it a special place as well as history is the presence of the Aspra tuff.

TASTING MENU

GIVE ME A 5

euro 100

5-course free-hand course of the kitchen

GREEN POWER

euro 90

Free-hand 5-course vegetarian course from the kitchen

Possibility of pairing wines 4 glasses € 50 / 6 glasses € 70

Due to their complexity, the tasting menus are recommended for all guests at the table

LIMŪ

TASTING MENU

OF SEA AND LOVE

euro 120

WELCOME SNACKS

WATERMELON AND WATERMELONS

Marinated amberjack, Sicilian cucumber panzanella and watermelon gazpacho

I HEAR THE SEA INSIDE A SHELL

Potato cappuccino with verdello lemon, shell ragout, seaweed salad and marine powders

SLEEP NIGHTS

"White" rice cooked in tomato water and raw scampi alla pizzaiola

TWINE IN GREEN

"Donna Itriya" spaghetti, herb pesto, concentration of walled octopus, garlic and lemon

THE SONG OF THE SUN

Skewered lobster, courgettes, courgette flowers and bouillabaisse with Enna saffron

PREDESSERT

ROSE FLOWERS, PEACH FLOWERS

Peach cooked in olive oil, almond cream, roses and vanilla ice cream

PETITE FOUR

Possibility of pairing wines 4 glasses € 50 / 6 glasses € 70

Due to their complexity, the tasting menus are recommended for all guests at the table

LIMÙ

TASTING MENU

100% LIMU

euro 130

WELCOME SNACKS

EGG AND EGGS

Cow tartare, salted egnog, summer mixed salad and caviar

OPPOSITES ATTRACT

Roasted veal tongue, raw red prawns and champagne sauce

I HEAR THE SEA INSIDE A SHELL

Potato cappuccino with lemon, shellfish sauce, seaweed salad and marine dust

SLEEP NIGHTS

“White” rice cooked in tomato water and pizzaiola raw scampi

RABBIT IN THE WOOD... IN A TORTELLO

Rabbit chasseur ravioli, mushroom supreme sauce, wild blackberries and wild herbs

FISH IN CRUST

Mackerel poached in black salt, grilled aubergine and white wine and rosemary sauce

REMEMBER OF A CAMPAIGN

Coal-cooked black pork crepinette, peppers and lemon jus

PREDESSERT

CHOCOLATE, FIGS AND TUMMINIA

Creamy dark chocolate, Marsala marinated figs, fig sorbet and caramelized Tumminia bread

PETITE FOUR

Possibility of pairing wines 6 glasses € 70 / 8 glasses € 90

Due to their complexity, the tasting menus are recommended for all guests at the table

LIMU

A LA CARTE

TO START...

WATERMELON AND WATERMELONS Marinated amberjack, Sicilian cucumber panzanella and watermelon gazpacho	€ 30
EGG AND EGGS Cow tartare, salted eggnog, summer mixed salad and caviar	€ 30
OPPOSITES ATTRACT Roasted veal tongue, raw red prawns and champagne sauce	€ 32
I HEAR THE SEA INSIDE A SHELL Potato cappuccino with lemon, shellfish sauce, seaweed salad and marine powders	€ 30

CARRYING ON

SLEEP NIGHTS "White" rice cooked in tomato water and pizzaiola raw scampi	€ 36
TWINE IN GREEN "Donna Itriya" spaghetti, herb pesto, concentration of walled octopus, garlic and lemon	€ 32
RABBIT IN THE WOOD... IN A TORTELLO Ravioli with rabbit cacciatore, supreme sauce with mushrooms, wild blackberries and wild herbs	€ 32
MUSSELS AND TENERUMI Potato gnocchi, tenerumi, mussels and burnt tomato	€ 30

MAIN COURSE

FISH IN CRUST Mackerel poached in black salt, grilled aubergine and white wine and rosemary sauce	€ 32
REMEMBER OF A CAMPAIGN Coal-cooked black pork crepinette, peppers and lemon jus	€ 34
ROSSINI-STYLE CHICKEN Corn rooster stuffed with herbs and truffles, lettuce, Marsala sauce and foie gras	€ 36
THE SONG OF THE SUN Skewered lobster, courgettes, courgette flower and Enna saffron bouillabaisse	€ 38

...TO FINISH

CHOCOLATE, FIGS AND TUMMINIA Creamy dark chocolate, Marsala marinated figs, fig sorbet and caramelized Tumminia bread	€ 14
GIRGENTANA GOAT Parfait of Girgentana goat robiola, cherries in wine and salted caramel	€ 14
ROSE FLOWERS, PEACH FLOWERS Peach cooked in olive oil, almond cream, roses and vanilla ice cream	€ 14
LIKE A TIRAMISU Mascarpone mousse, restricted coffee and latte ice cream	€ 14

Dear guests,

*the dining room staff is available to provide you with any information about the nature and origin of the raw materials used and the methods of preparing the dishes on the menu. We invite you to communicate the need to consume foods free of certain allergenic substances before ordering. Allergenic substances in the ingredient book are marked in **bold** for ease of identification.*

During preparations in the kitchen, accidental contamination cannot be excluded, therefore our dishes may still contain the following allergenic substances, pursuant to reg. EU 1169/11 annex II.

- 1 Cereals, Gluten
- 2 shellfish
- 3 eggs
- 4 Fish
- 5 Peanuts
- 6 Soy
- 7 Milk, Lactose
- 8 Nuts, Walnuts
- 9 Celery
- 10 Mustard
- 11 Sesame
- 12 Sulfur dioxide, sulphites
- 13 Lupins
- 14 Molluscs

Fish products administered raw or practically raw are subjected to rapid slaughter to ensure their safety, as required by reg. EC 853/04.

Slow Food Presidia:

- 1 Almond of Noto
- 2 Madonie Provola
- 3 Nebrodi black piglet
- 4 Girgentana goat

LIMÙ

MINERAL WATER

euro 5

Panna natural 0,75 lt.

Panna sparkling 0,75 lt.

Ferrarelle natural effervescent 0,75 lt.

SOFT DRINK

euro 4

Tonic water 27,5 cl.

Ginger Beer 27,5 cl.

Lemonade 27,5 cl.

Coke 27,5 cl.

Orange juice 27,5 cl.

Green Tea 27,5 cl.

BAR

Expressed coffee **euro 4**

Bitter **euro 5**

Liquor **euro 7**

Distillate **euro 8**

COCKTAILS

euro 15

Spritz (*Aperol, Prosecco, Soda water*)

Negroni (*Gin, Red Vermouth, Red Bitter*)

Martini Dry (*White extra dry Vermouth, Gin*)

Gin Tonic Siculo (*Gin, Tonic water*)

Cosmopolitan (*Vodka, Cointreau, Lime juice, Blueberry juice*)

Manhattan (*Rye whisky, Red Vermouth, Angostura*)

LIMÙ

*“Opening a restaurant is not a point of arrival,
but a new beginning, a new life,
represents me in all my facets,
the summation of all lived experiences.
Here, for the first time, is my entire cooking philosophy”.*

Nino Ferreri
Nino Ferreri



MICHELIN
2023

LIMU