

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

LIMÙ

TASTING MENU

OF SEA AND LOVE

euro 130

WATERMELON AND WATERMELONS

Albacore, watermelon and carousel in two steps

I HEAR THE SEA INSIDE A SHELL..

Potato cappuccino with green lemon, shell sauce and marine powders

SUMMER WIND

Rice cooked in tomato water, **raw red prawn**, basil and 'nduja oil

PARMIGIANA... BY THE SEA

Eggplant parmigiana in a **tortello and seafood fondue**

THE SONG OF THE SUN

Lobster skewer, courgettes, courgette flower and Ennese saffron bouillabaisse

ICE ZUCHINI

PINK FLOWERS, PEACH BLOSSOMS

Peach cooked in olive oil, **vanilla ice cream and jasmine**

SMALL BAKERY

Paired wines € 80

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

LIMÙ

TASTING MENU

100% LIMU

euro 150

COW AND EGGS

Cinisara cow tartare, salted eggnog, purslane and caviar

OPPOSITES ATTRACT

Roasted veal tongue, oyster, green apple and champagne sauce

I HEAR THE SEA INSIDE A SHELL..

Potato cappuccino with green lemon, shell sauce and marine powders

SUMMER WIND

Rice cooked in tomato water, raw red prawn, basil and nduja oil

TRIP TO SINGAPORE

Egg tagliolini, king crab and chicken puree with pepper and ginger

FISH IN CRUST

Mackerel poached in black salt, dark onion and rosemary beurre blanc

MEMORY OF AN EXCURSION

Grilled lamb crepinette, stuffed frigitello and anchovy jus

ICE ZUCHINI

GIRGENTANA GOAT

Girgentana goat's robiola semifreddo, salted pistachio and cherry in red wine

SMALL BAKERY

Paired wines € 100

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

LIMU

A LA CARTE

TO START

WATERMELON AND WATERMELONS € 30
Albacore, watermelon and carousel in two steps

COW AND EGGS € 30
Cinisara cow tartare, salted egnog, purslane and caviar

OPPOSITES ATTRACT € 34
Roasted veal tongue, oyster, green apple and champagne sauce

I HEAR THE SEA INSIDE A SHELL.. € 34
Potato cappuccino with green lemon, shell sauce and marine powders

FIRST DISHES

SUMMER WIND € 36
Rice cooked in tomato water, raw red prawn, basil and nduja oil

TRIP TO SINGAPORE € 38
Egg tagliolini, king crab and chicken puree with pepper and ginger

PARMIGIANA... BY THE SEA € 32
Eggplant parmigiana in a tortello and seafood fondue

PEPPERS AND SAUSAGE € 32
Elico cooked in a pepper mixture, peanut butter and semi-cured sausage

SECOND DISHES

FISH IN CRUST € 32
Mackerel poached in black salt, dark onion and rosemary beurre blanc

MEMORY OF AN EXCURSION € 36
Grilled lamb crepinette, stuffed frigitello and anchovy jus

GALLO AND POLLANCA € 36
Cockerel "dai pennisi" stuffed with herbs, pollanca, chicken jus with foie gras

THE SONG OF THE SUN € 38
Lobster skewer, courgettes, courgette flower and Ennese saffron bouillabaisse

TO FINISH

CHOCOLATE, FIGS AND PEANUTS € 16
Creamy dark chocolate, figs marinated in Marsala, fig sorbet and caramelized peanuts

ROSE FLOWERS, PEACH BLOSSOMS € 16
Peach cooked in olive oil, vanilla ice cream and jasmine

GIRGENTANA GOAT € 16
Girgentana goat's robiola semifreddo, salted pistachio and cherry in red wine

A TARTE AU CITRON IN BAGHERIA € 16
Lemon curd with Bagheria green lemon, almond brittle and basil ice cream

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



LIMU