

# LIMU

The term LIMU, derived from the Arabic-Persian word for lemon, represents a piece of the historical heritage of this land of conquests, which over the centuries transitioned from Greek to Arab and Norman rule. It is a tribute to Trinacria, the city of Bagheria, and an ingredient so beloved and representative of our chef patron.

The Limu project seeks to convey a philosophy of cuisine that is fresh, grounded, and respectful of raw ingredients. It is a restrained approach, both in terms of the number of ingredients and the techniques used to prepare the selected products. This essential yet rich style allows raw ingredients to be processed and dishes designed to fully express the flavor potential of each component.

Additionally, the restaurant aims to restore the charm of Torre Ferrante, a structure dating back to 1565, one of seven towers built in the 16th century to defend the city's territory. It was here that, in 1860, Andrea Cuffaro, an Italian patriot, opened fire on invading Bourbon troops following previous clashes between the people of Bagheria and the soldiers. Cuffaro sacrificed his life for his homeland while defending from the tower where he lived. What makes this place even more special, beyond its history, is the presence of Aspra's tuff stone.

Note:

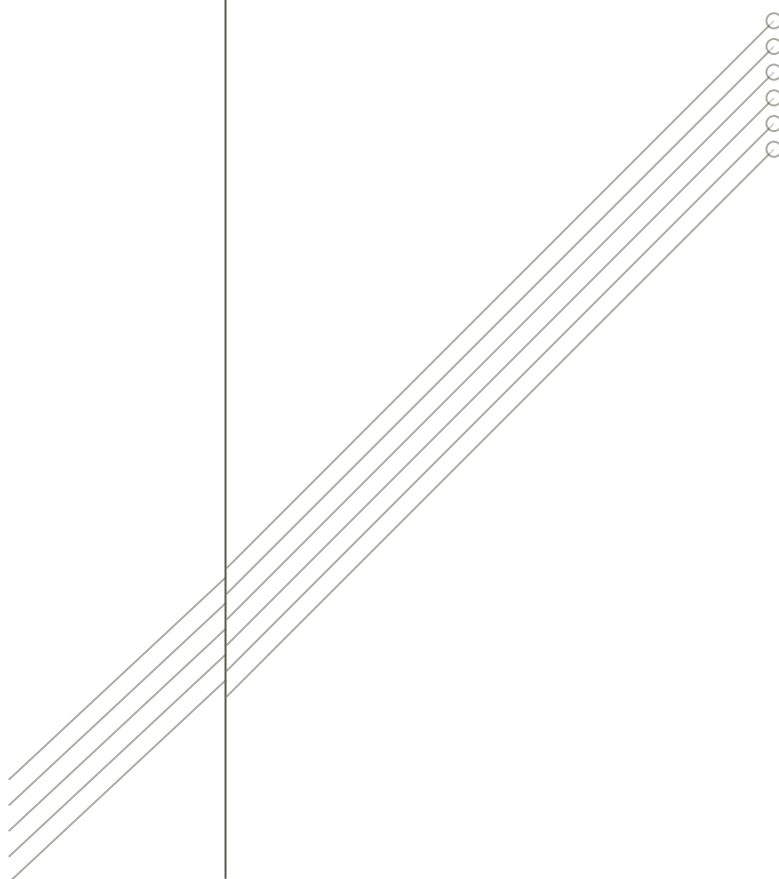
All prices listed on the menu are expressed in euros (€).

# GIVE ME FIVE

## 5 free-hand courses from the kitchen

A 5-course culinary journey designed for those who love to be surprised. The chef, with creativity and mastery, offers a "freehand" menu featuring dishes that change according to the season and their inspiration of the moment.

100



Paired wines € 70

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

# LIMU

# GREEN POWER

CABBAGE... AND SALTY ZABAIONE

SPINY ARTICHOKE

barbecued thorny artichoke, parsley sour sauce and winter salad

RISOTTO WITH FRESH HERBS, RADICCHIO,  
ORANGE AND PROVOLA MADONITA CHEESE

POACHED EGG, SMOKED POTATO,  
MUSHROOMS AND BLACK TRUFFLE

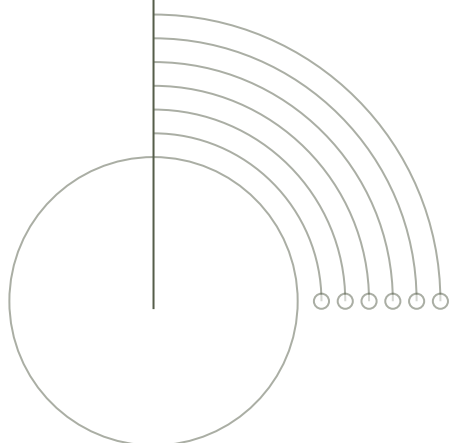
RICOTTA, PEAR AND SAFFRON

GIRGENTANA GOAT

**Girgentana goat robiola parfait,**  
**salted pistachio** and green mandarin

SMALL BAKERY

90



Paired wines € 70

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# 100% LIMU WINTER EDITION

## HOLIDAY SALAD

**Marinated red mullet, herring** and liquid fennel and mandarin salad

## BEEF AND EGGvNOG SANDWICH

## RABBIT IN THE WOODS

Rabbit ragout, ferla mushroom, smoked potato with rosemary, truffle and forest powders

## LEAVENED PRODUCTS AND TRUFFLE BUTTER

## MUSTARD AND PUMPKIN SWEET

Roasted veal sweetbread glazed with **mustard** and pumpkin textures

## CICADAS CICADAS CICADAS

Carnaroli rice cooked in **cicada broth, raw cicadas, bottarga sauce**, black garlic, parsley and lemon

## OCTOPUS TOKENS

gettoni of fresh pasta stuffed with concentrated octopus, its broth and sea herbs

## FISH IN CRUST

**Salt-poached mackerel**, grilled leek and **beurre blanc with rosemary and caviar**

## ROSSINI QUAIL

Stuffed quail, black truffle, foie gras and black cabbage

## RICOTTA CHEESE AND PEAR

## GRANDMOTHER'S BREAKFAST

tumminia bread mousse, white coffee ice cream, caramelised bread and coffee custard

## SMALL BAKERY

150

Paired wines €100

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TO START	<b>HOLIDAY SALAD</b>	30
	<b>Marinated red mullet, herring</b> and liquid fennel and mandarin salad	
	<b>OPPOSITES ATTRACT</b>	30
	Roast veal tongue, oyster, green apple and champagne sauce	
FIRST DISHES	<b>RABBIT IN THE WOODS</b>	34
	Rabbit ragout, ferla mushroom, smoked potato with rosemary, truffle and forest powders	
	<b>SPINY ARTICHOKE</b>	30
	barbecued thorny artichoke, parsley sour sauce and winter salad	
SECOND DISHES	<b>CICADAS CICADAS CICADAS</b>	34
	Carnaroli rice cooked in <b>cicada broth</b> , <b>raw cicadas</b> , <b>bottarga sauce</b> , black garlic, parsley and lemon	
	<b>TRIP TO SINGAPORE</b>	38
	<b>Fresh tagliatelle pasta</b> , <b>crab</b> and chili black pepper sauce	
TO FINISH	<b>OCTOPUS TOKENS</b>	34
	gettoni of fresh pasta stuffed with concentrated octopus, its broth and sea herbs	
	<b>SUNDAY IS ALWAYS SUNDAY</b>	32
	<b>Margherita</b> stuffed with Sunday ragù, <b>Madonita provola</b> , <b>candied celery</b> and lemon	
TO FINISH	<b>FISH IN CRUST</b>	32
	<b>Mackerel in a salt jacket</b> , grilled leek and <b>beurre blanc with caviar</b>	
	<b>MEMORY OF A PICNIC</b>	36
	Black Nebrodi pork crepinette with charcoal, cabbage and lemon jus	
TO FINISH	<b>ON THE HOOK</b>	38
	catch of the day, shellfish, saffron bouillabaisse sauce and nduja oil	
	<b>ROSSINI QUAIL</b>	36
	Stuffed quail, black truffle, foie gras and black cabbage	
TO FINISH	<b>GRANDMOTHER'S BREAKFAST</b>	16
	tumminia bread mousse, white coffee ice cream, caramelised bread and coffee custard	
	<b>GIRGENTANA GOAT</b>	16
	<b>Girgentana goat robiola parfait</b> , <b>salted pistachio</b> and green mandarin	
TO FINISH	<b>THE FANTASTIC WORLD OF CITRUS FRUITS</b>	16
	<b>citrus fruits in different consistencies and interpretations</b>	
TO FINISH	<b>CHOCO-ARACHIDS</b>	16
	<b>dark chocolate namelaka</b> , <b>praline peanuts</b> , <b>spiced yoghurt ice cream</b>	

**MINERAL WATER**

5

Natural still water 0.75 lt.

Sparkling water 0.75 lt.

Ferrarelle naturally sparkling 0.75 lt.

**SOFT DRINK**

4

Tonic water 27,5 cl

Ginger Beer 27,5 cl

Lemonade 27,5 cl

Cola 27,5 cl

Orange soda 27,5 cl

Green tea 27,5 cl

**BAR**

Espresso 5

Bitters 5

Liqueurs 7

Spirits 8

**COCKTAILS**

15

**Spritz** (Aperol, Prosecco, Soda water)**Negroni** (Gin, Red Vermouth, Red Bitter)**Martini Dry** (Extra dry white Vermouth, Gin)**Sicilian Gin Tonic** (Gin, Tonic water)**Cosmopolitan** (Vodka, Cointreau, Lime juice, Cranberry juice)**Manhattan** (Rye whiskey, Red Vermouth, Angostura)

Dear guests,

The dining room staff is available to provide any information regarding 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 food without certain allergenic substances before ordering. The allergenic substances present in the list of ingredients are marked in **bold** to facilitate identification.

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

- 1 — Cereals, Gluten
- 2 — Crustaceans
- 3 — Eggs
- 4 — Fish
- 5 — Peanuts
- 6 — Soy
- 7 — Milk, Lactose
- 8 — Nuts
- 9 — Celery
- 10 — Mustard
- 11 — Sesame
- 12 — Sulphur dioxide, Sulphites
- 13 — Lupin
- 14 — Molluscs

The fish products served raw or practically raw are subjected to rapid blast chilling to ensure safety, as required by EC regulation 853/04..

Slow Food Presidia:

- 1 — Almond of Noto
- 2 — Provola delle Madonie
- 3 — Black pig of Nebrodi
- 4 — Girgentana goat

LIMÙ

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*Opening a restaurant is not a point of arrival but a new beginning, a new life, it represents me in all my facets, the sum of all the experiences lived.*

*Here, for the first time, is all my cooking philosophy.* ||

**Nino Ferreri**

*Nino Ferreri*

