

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 (€).

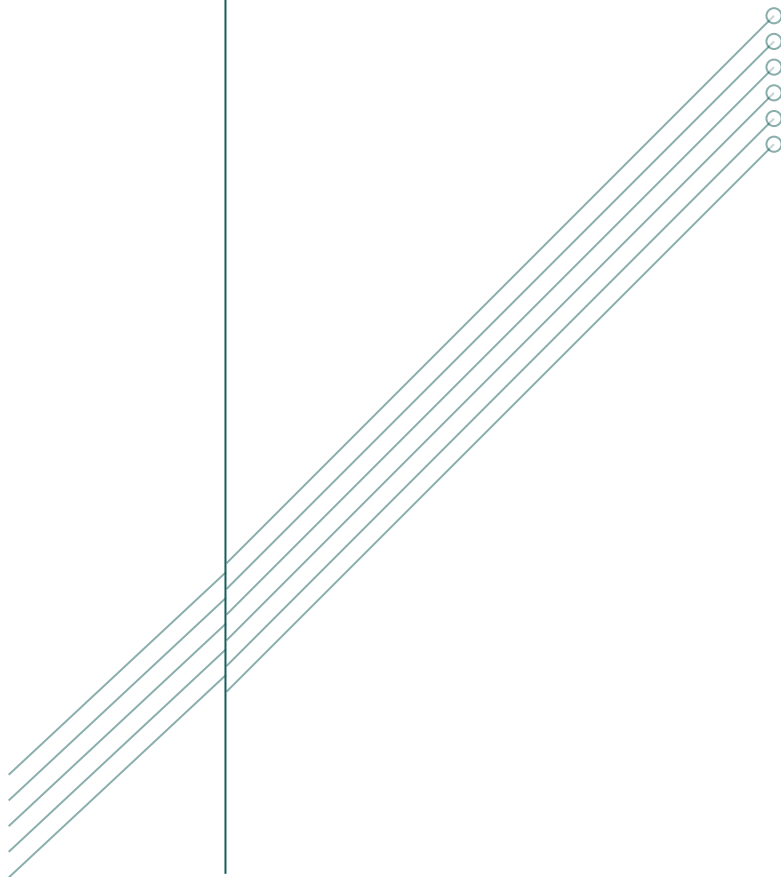
TASTING MENU

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

ASPARAGUS AND ZABAIONE

SPINOSO

Grilled **artichoke** with herbed vin jaune

RICE IN GREEN

Carnaroli rice creamed with seasonal herbs,
Girgentana goat robiola and morel vegetable jus

SPRING EGG

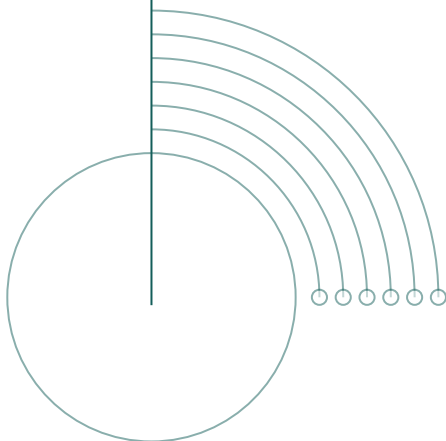
PREDESERT

GRANDMA'S BREAKFAST

Caramelized Tumminia bread mousse,
caffè latte ice cream and coffee sauce

SMALL BAKERY

90€



Paired wines € 70

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are recommended for all Guests at the table.

100% LIMU SPRING EDITION

CUTTLEFISH AND PEAS

Cuttlefish and peas in different consistencies and temperatures

TUNA SANDWICH

Tuna belly sandwich, medlar and herring sauce

RABBIT IN THE WOODS

Rabbit ragout, wild asparagus and smoked potato foam with rosemary

RICE IN GREEN

Carnaroli rice creamed with seasonal herbs, Girgentana goat robiola and morel vegetable jus

RED MULLET AND FENNEL

Pasta chips, red mullet and fennel concentration, red mullet bouillabaisse and Ennese saffron

FISH IN A CRUST

Mackerel in salt, spring onion and caviar beurre blanc

SPRING LAMB

Lamb in two steps and Spring side dishes

RICOTTA AND PEAR

STRAWBERRY FLOWER

Strawberry, rhubarb, yogurt and jasmine

SMALL BAKERY



150€

Paired wines € 100

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

TO START	CUTTLEFISH AND PEAS 34€ Cuttlefish and peas in different consistencies and temperatures
	OPPOSITES ATTRACT 34€ Roasted veal tongue, oyster, green apple and champagne sauce
	RABBIT IN THE WOODS 32€ Rabbit ragout , wild asparagus and smoked potato foam with rosemary
	SPINOSO 28€ Grilled artichoke with herbed vin jaune
FIRST DISHES	RICE IN GREEN 36€ Carnaroli rice creamed with seasonal herbs, Girgentana goat robiola and morel vegetable jus
	FROM SCIACCA TO SINGAPORE 36€ Fresh pasta tagliolini, pink prawns from Sciacca and chili black pepper sauce
	RED MULLET AND FENNEL 34€ Pasta chips, red mullet and fennel concentration, red mullet bouillabaisse and Ennese saffron
	SUNDAY TORTELLO 32€ Pasta tortello stuffed with Sunday ragu, Madonita provola milk, candied celery
SECOND DISHES	FISH IN A CRUST 32€ Mackerel in salt , spring onion and caviar beurre blanc
	SPRING LAMB 38€ Lamb in two steps and Spring side dish
	PHOENICIAN DOMINATION 38€ Catch of the day, vegetables and Murici and lemon stew
	AL CANTAR DEL GALLO 36€ Cockerel "dai Pennisi", escarole, anchovy and olives
TO FINISH	STRAWBERRY FLOWER 16€ Strawberry, rhubarb, yogurt and jasmine
	GIRGENTANA GOAT 16€ Girgentana goat robiola parfait, salted pistachio and green mandarin
	GRANDMA'S BREAKFAST 16€ Caramelized Tumminia bread mousse, caffe latte ice cream and coffee sauce
	CHOCO PEANUTS 16€ 70% dark chocolate namelaka, caramelized peanuts and fig ice cream

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



MICHELIN
2025