

JAUNI AMER 86

MENU DELLO CHEF

ANTONIO PATERNOSTRO



CHEF:
ANTONIO
PATERNOSTRO



ANTIPASTI (starters):

Carpaccio di Tonno/Salmone

(tonno fresco marinato con succo di limone, sale rosa dell'Himalaya, olio EVO e pepe nero in grani)

Carpaccio of Tuna/Salmon

(fresh tuna marinated with lemon juice, pink Himalayan salt, EVO oil and black peppercorns)

Tartare di tonno/salmone/scampi

(avocado a cubetti, succo di limone, sale Maldon, pepe rosa in grani e olio EVO, tutto abbattuto al coltello)

Tartar of Tuna/salmon/scampi

(diced avocado, lemon juice, Maldon salt, pink pepper grains and EVO oil, all cut to the knife)

Alici/Gamberetti marinate

(marinatura speciale con limone di Sicilia e aceto di vino, con un filo d'olio rigorosamente EVO a crudo)

Marinated anchovies/shrimps

(special marinade with Sicilian lemon and wine vinegar, with a drizzle of oil strictly EVO raw)

Polpo alla piastra

(cotto su piastra e adagiato su una vellutata di patate montata con olio EVO, sale e pepe nero)

Octopus on the grill

(cooked on a plate and laid on creamy potatoes whipped with EVO oil, salt and black pepper)

Fiori di zucca ripieni

(fiori di zucca in pastella ripieni di mozzarella e acciughe)

Stuffed courgette flowers

(courgette flowers in batter filled with mozzarella and anchovies)

Parmigiana scomposta di melanzane

(salsa di pomodoro fresco, Parmigiano Reggiano, basilico fresco e olio EVO)

Parmigiana with aubergines

(fresh tomato sauce, Parmigiano Reggiano, fresh basil and EVO oil)

Polpettine o Involtini di melanzane

(melanzane, Grana Padano, aglio, menta, uova e pangrattato)

Meatballs or aubergine rolls

(eggplant, Grana Padano, garlic, mint, egg and breadcrumbs)

Gamberoni in tempura

(gamberone in pastella alla birra ghiacciata)

Prawns in tempura

(prawn in ice-cold beer batter)

Crudo Jaunì

(mix di crudi selezionati dallo chef)

Crudo Jauni

(Chefs choice mix of raw fish)

Tagliere di Montagna

(mix di salumi e formaggi del luogo)

Meat and cheese board

(Mix of cold cuts and cheese locally produced)

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PRIMI *(first courses):*

Penne alla Eoliana

(Penne pasta with fresh tuna tomatoes of Pachino, black olives, capers and fresh basil)

Cous cous di pesce

(Cous cous with fish broth and vegetables)

Cous cous di Verdure

(Cous cous with mixed vegetables)

Spaghetti alla scoglio

(Spaghetti cherry tomatoes, clams, mussels, scampi, squid, fresh parsley)

Linguine "Nero di seppia"

(Linguine pasta, San Marzano tomato, cuttlefish, fresh parsley)

Spaghetti con bottarga

(Spaghetti with fresh mullet bottarga/ tuna, cherry tomatoes, garlic, fresh parsley)

Busiate fresh tuna Jaunì

(Pasta with cherry tomatoes, fresh tuna and fresh mint)

Pasta alla Carrettiera

(Bucatini Pasta, red garlic of Nubia, fresh chili, parsley and EVO oil)

Pasta alla Norma

(Pasta, fresh tomato sauce, fried melenzane, Aeolian salted ricotta and fresh basil)

Pasta con le sardine

(Pasta with sardines, fennel, onion, tomato extract)

Lasagne alla siciliana

(Fresh pasta, minced meat, fresh tomato, béchamel)

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SECONDI (*second courses*):

Calamari ripieni alla Mediterranea
(*Squid with breadcrumbs, pecorino cheese, onion, olives, capers, pink salt, black pepper*)

Turbanti di spatola ai profumi d'arancia
(*Fresh fish with breadcrumbs, Sicilian red orange juice, local shallots, raisins, Grana Padano, salt, black pepper*)

Salmone in crosta di patate al limone
(*Salmon in lemon potato crust*)

Scaloppina di sogliola agli agrumi
(*Scallops fried in EVO oil with lemon reduction*)

La Ricciola
(*Baked fillet of amberjack on lemon flavoured potato mousse*)

Orata all'acqua pazza
(*Seabream black olives, fresh Aeolian capers, cherry tomatoes*)

Dentice in crosta
(*snapper under a parsley flavoured coarse salt crust*)

Zuppa di totani e calamari
(*Sicilian tomato extract, red garlic, Tropea onion, fresh chili, salt, accompanied by croutons of bread*)

Gamberoni gratinati alle erbe
(*Red prawns, fresh breadcrumbs, peppermint, sage, black pepper*)

Polpette di sardine
(*Sardines with breadcrumbs, tomato extract, pecorino romano, fresh mint, Tropea onion, black pepper salt Maldon*)

Sardine in beccafico
(*Sardines, fresh breadcrumbs, onions, Parmigiano Reggiano, raisins, pine nuts, sugar and lemon juice*)

Spigola in crosta
(*Fillet of sea bass on rocket soup and confit tomatoes, garlic, oregano and pepper*)

Scaloppina di vitello salsa agli agrumi
(*Veal escalope cooked in citrus sauce*)

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CONTORNI (*side dishes*):

Grigliata di verdure miste
Mix of grilled vegetables
(*Aubergines, courgettes, peppers,*
tomatoes, radicchio)

Insalata Verde
Fresh green salad

Patate al forno ai sapori di Sicilia
Roast potatoes
(*with onions capers and olives*)



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DOLCI (*desserts*):

Tiramisù scomposto
Tiramisù

Crepes dolci farcite
(gelato, nutella, marmellata, Grand Marnier)
Filled Crepes
(Icecream, nutella, jam, Grand Marnier)

Tortino al cioccolato con cuore morbido
(servito con panna montata, gelato alla vaniglia e fragole fresche)
Chocolate cake with soft centre
(served with icecream, whipped cream or strawberries)

Cheesecake alla frutta/al cioccolato
Cheesecake with fruit or chocolate

Frutta di stagione
Fresh fruit

Gelato
Icecream