MENU

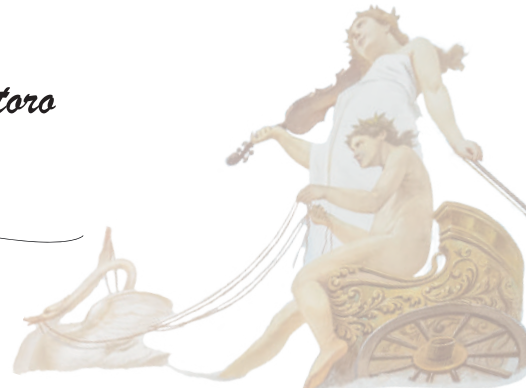
Shalai

Browse, tell, celebrate the raw material and be fascinated by it, to the point of being delighted! A story that starts from life experiences and human sensations and then becomes a beautiful novel to be enjoyed page after page… until the end!

New thoughts, nuances of taste, seductions, combinations, selected raw materials... what you need to propose a revolutionary and true menu!

CHEF

Giovanni Santoro



MENU

Shalai

Tasting menu *“Leggende di Terra”*

Welcome to our home

Duck breast, foie gras, and mustard
③⑦⑫

Piglet cheek, onion demi-glace, carrot, and celery emulsion
⑥⑦⑨

Handmade spaghettone with three spring onions, horse tartare, and oregano
①

Beef cuberoll, smoked eggplant, costoluto salad, and ricotta
⑥⑦⑩

Before the dessert

Shalai style cannolo with ricotta cheese
①③⑦⑧⑫

Final cuddles

€ 130,00 per person (for all the components at the table)
Pairing Wine Tasting Lands of Contrasts € 100,00 per person
Small tasting of Sicilian and/or International cheeses € 10,00 per person

MENU

Shalai

Tasting menu *“Genti di Mare”*

(tribute to our fishermen)

Welcome to our home

Raw red shrimp*, datterino tomato juice, cucumber marinated in seawater, and kefir foam
②④⑦⑫⑭

Grilled cuttlefish, its ink, dried broad beans and mint
⑦⑫⑭

Tagliolino with Trapani-style pesto, marinated anchovies, and bottarga
①③④⑦⑧

Butter-and-lemon turbot, zucchini flowers, and clams
①④⑦⑫⑭

Before the dessert

Lemon, citron, and orange
①③⑦

Final cuddles

€ 130,00 per person (for all the components at the table)
Pairing Wine Tasting From Sunrise to Sunset € 100,00 per person
Small tasting of Sicilian and/or International cheeses € 10,00 per person

MENU

Shalai

Tasting Menu *"Sentieri"*

It is fun. It will develop around wonder. It will win you over.

There are six courses, from the welcome to the dessert, which will follow the inspiration of Chef Giovanni Santoro, who wanted to infuse this menu with playfulness and magic.

The care for the path is one of the must.
The identity of the places will be the leitmotif.
Suspended time will be the third element that will envelop you.

€ 100,00 per person (exclusive menu for all the components at the table)
Pairing Wine Tasting Sensations € 60,00 per person
Small tasting of Sicilian and/or International cheeses € 10,00 per person

MENU

Shalai

Tasting menu *"Mongibello"*

Welcome to our home

Sicilian chicken egg, eggplant foam, roasted tomato, and salted ricotta
①③⑦⑧

Pine needles smoked veal tartare with Sicilian cheese fondue
and Etna juniper berries
⑦⑩⑫

Carnaroli rice creamed with Ragusano cheese, lemon, sumac,
figs and truffle
⑦⑨

Fresh pasta cannellone with rabbit white ragout, bechamel and peppermint
①③⑥⑦⑫

Barbecued lamb with bell peppers and Rocher served with herbs gravy
①③⑦⑫

Before the dessert

"Muntagna": wild strawberries, yogurt, and carob
①③⑦

Final cuddles

€ 150,00 per person (exclusive menu for all the components at the table)
Pairing Wine Tasting Discovering Etna € 150,00 per person
Small tasting of Sicilian and/or International cheeses € 10,00 per person

MENU

Shalai

Tasting Menu *“Fai tu Giovanni”*

Every day is a journey! Anything can happen when you touch
the right chords of the soul.
Chef Giovanni Santoro invites you to explore, be amazed, imagine,
discover, learn, and experience an immersive journey that begins
in a land of enchantment and beauty.

'Fai tu Giovanni' is a freehand tasting journey, during which the chef will
lead you through different levels of discovery and textures, nuances of
flavors and raw materials, giving each dish its own tone
and profound identity.

It will be vibrant, like an experience in a place you have never seen before.
It will be exciting because it epitomizes the uniqueness of Shalai's cuisine.
It will be the baton you pass on to your guests, sharing
an ancient story of experiences and desires, marked by time and style.
Eleven courses, including meat, fish, and vegetables
that will give meaning your journey!

€ 170,00 per person (exclusive menu for all the components at the table)
Pairing Wine Tasting Grand Tour € 170,00 per person
Small tasting of Sicilian and/or International cheeses € 10,00 per person

Shalai

MENU

In addition to our tasting itineraries, it is possible to choose individual dishes à la carte from the different tasting menus.
Experiences that will introduce you to the world of Shalai and chef *Giovanni Santoro*.

2 courses € 70,00 dessert excluded
3 courses € 100,00 dessert excluded

Shalai

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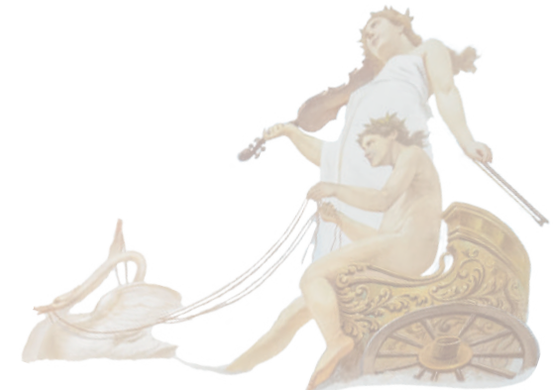
DESSERT

A selection of typical Sicilian cheeses ⑦	**€ 25,00**
A selection of International cheeses ⑦	**€ 35,00**
Shalai style cannolo with ricotta cheese ①③⑦⑧⑫	**€ 20,00**
Lemon, citron, and orange ①③⑦	**€ 20,00**
“Muntagna”: wild strawberries, yogurt, and carob ①③⑦	**€ 20,00**
Coffee, chocolate, almond and cocoa nibs ③⑧	**€ 20,00**



ALLERGENS

Shalal

In addition to the menu we offer the chance to request meals for celiacs, vegeterians or vegans.
For any dietary requirements, please inform our staff who will gladly provide to communicate your needs to the Chef.

***Fish intended to be consumed raw has undergone preventive reclamation treatment as per the regulations CE 853/04**

List of allergenic ingredients used in our restaurant and present Annex II of the EU Reg. No. 1169/2011 “substances or products causing allergies or intolerances”.

① Cereal containing gluten.
② Crustaceans and products based on shellefish.
③ Eggs and by-products.
④ Fish and products based on fish.
⑤ Peanuts and peanut based product.
⑥ Soy and soy-based products.
⑦ Milk and dairy products (lactose included).
⑧ Fruits in shell.
⑨ Celery and products based on celery.
⑩ Mustard and mustard-based products.
⑪ Sesame seeds and sesame seeds-based products.
⑫ Sulphure dioxide and sulphites in concentration above 10mg/kg or 10mg/lt.
⑬ Lupine and lupine-based products.
⑭ Molluscs and products based on molluscs.