

*"A new Concept of cuisine starting from Sicily,
evolving, and assuming new shapes."*

Manuel Frapes

CONCEZIONE

MANUEL TROPEA • RESTAURANT

Concezione is a new food and wine reference point for the city of Catania. It represents the history of a land that evolves while remaining connected to its roots.

All the vegetables used in our dishes come from organic agriculture; we aim to valorize small growers and local breeders from sustainable farms to bring out the excellence we find in our territory.

The Conception project aims to make our customers experience a culinary and sensorial journey processing and giving value to raw materials and to what people would define as food waste.

We strive to maximize the products and flavors of our land through state-of-the-art processing techniques but always remain down-to-earth.

Tone of voice

Welcoming aperitif

Amuse bouche

The chef's allergies

Kid goat, clams and fava bean mash

I dreamed of being an onion

Lampuga with 5 tomatoes

Predessert

Lemon mousse, celery, and Etna apples

Petit four

Three glasses wine pairing: €30

Menu: €75

Marked accent

Welcoming aperitif

Amuse bouche

Porcini mushrooms, cicadas and porcini mushrooms

The fog of Catania

Risotto with black...

Horse ravioli

Cod and carrot

Quail, sweet garlic and black shallot ice cream

Predessert

Cucumber, white chocolate and cucumber

Petit four

Four glasses wine pairing: €40

Menu: €90

The menu is subject to change according to market availability.
Each menu, given its complexity, is intended for the whole table.

Menus cannot be shared.

Cover charge: €5

The Concept of the Chef

For those who want to be surprised, a tasting menu created by the Chef, consisting of ten courses.

Six glasses wine pairing: €60

Menu: €120

The Vegetarian Concept

A tasting all plant-based menu created by the chef, consisting of five courses.

Three glasses wine pairing: €30

Menu: €65

Soft drinks

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| Panna still water | €5 |
| San Pellegrino sparkling water | €5 |
| Tonic water | €3,50 |
| Coke | €3,50 |
| Coke Zero | €3,50 |
| Fanta | €3,50 |
| Sprite | €3,50 |

A là carte

Starter

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| Breakfast at Concezione's | €22 |
| Creamy smoked potato, prawn, rancid pumpkin and sea water | |
| Mullet, beef fat and cappuccino | €22 |
| Red mullet, beef fat whipped in champagne vinegar and cappuccino with red mullet ragout | |
| Good morning in Catania | €25 |
| The vision of a tourist in Catania according to the chef | |
| Porcini mushrooms, cicadas and porcini mushrooms | €25 |
| Mousse with porcini mushrooms, cicadas and their stok, mushroom broth and caliceddi | |
| Kid goat, clams and fava bean mash | €25 |
| Terrine of kid goat with siccagno tomatoes, clams, clams' foam and fava bean mash sand | |

First course

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| La Scacciata Catanese | €25 |
| Plin of cauliflower poached in Nerelle Mascalese, anchovy mayonnaise, <i>wine must and peppery cheese</i> | |
| I dreamed of being an onion | €25 |
| Button stuffed with long onion under ash, extract of onion inflorescence, 102 fermented tomatoes | |
| Horse ravioli | €30 |
| Fresh pasta ravioli with wild oregan, horse meat and salmoriglio | |
| Risotto with black... | €35 |

Cover charge: €5

Second course

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| Trunzo cabbage | €25 |
| Trunzo cabbage lacquered with pepper, cucumber sorbet and cabbage broth | |
| Cod and carrot | €30 |
| Cod fillets in black chestnut powder, carrot sauce lacto-fermented and creamy cod waste | |
| The fog of Catania | €30 |
| Grilled artichoke leaf foam, artichoke stems, burnt artichoke and black pork coppa with Marsala | |
| Jack mackerel in garlic sauce | €30 |
| Jack mackerel, black garlic mousse, mint and sweet and sour raspberry vinegar | |
| Mangiasti a nonna? | €35 |
| Donkey and its rib macerated with lettuce, salted ground of hazelnuts and fermented lettuce extract | |
| Quail, sweet garlic and black shallot ice cream | €40 |
| Quail stuffed with cuttlefish, sweet garlic and black shallot ice cream | |

Dessert

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| Lemon mousse, celery, and Etna apples | €14 |
| Aubergine preserved in chocolate and Pachino tomato granita | €14 |
| Cucumber, white chocolate and cucumber | €15 |
| 5th of February | €16 |
| Almond, mango, and honey tuille | |
| Sicily tour | €16 |
| Ricotta, chocolate, and chilli | |

Cover charge: €5

Dear guests,

the restaurant staff is available to provide you with information about raw materials and preparations, feel free to ask.

Please inform us of allergies before ordering. Accidental contamination cannot be ruled out during preparation in the kitchen; therefore, our dishes may nevertheless contain the following allergenic substances in accordance with EU Reg. 1169/11 Annex II: Cereals, Gluten, Crustaceans, Eggs, Fish, Peanuts, Soya, Milk, Lactose, Nuts, Nuts, Celery, Mustard, Sesame, Sulphur Dioxide, Sulphites, Lupins, Molluscs.

Uncooked fish products are subjected to a rapid blast chiller to guarantee safety, as required by reg. Ce853/04.

Out of respect for the tranquility of all our guests, we kindly ask you to turn down the volume on mobile phones and moderate the tone of voice.

Thank you.

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