

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

Manuel Tropea

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 valorise 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 maximise the products and flavours of our land through state-of-the-art processing techniques but always remain down-to-earth.

Tone of voice

Welcoming aperitif

Amuse bouche

Good morning in Catania

Tongue and black chickpeas

Plin, cauliflower tops with Nerello Mascalese, cooked grape
must sauce and anchovy mayo

Cephalus, raw ham, and Datterino tomato sorbet

Predessert

Rama di Napoli pastry with purple cauliflower

Petit four

Three glasses wine pairing: €30

Menu: €70

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

Marked accent

Welcoming aperitif

Amuse bouche

Breakfast at Concezione's

Good morning in Catania

Bean tart, mussel mousse and snails with wild herbs

Trip ink risotto

Horse ravioli

Jack mackerel in garlic sauce

Predessert

Lemon mousse, celery, and Etna apples

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: €60

Soft drinks

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

A là carte

Starter

Tongue and black chickpeas	€18
Breakfast at Concezione's	€20
Good morning in Catania	€22
Bean tart, mussel mousse and snails with wild herbs	€22

First course

Spaghetti, zucchini leaves and mantis shrimp	€25
Calf "alla Ghiotta", parsley root sauce, Modican ricotta and samphire	€25
Plin, cauliflower tops with Nerello Mascalese, cooked grape must sauce and anchovy mayo	€25
Horse ravioli	€26
Trip ink risotto	€30

Second course

Trunzo cabbage	€25
Jack mackerel in garlic sauce	€30
Beef and lupine beans	€30
Cephalus, raw ham, and Datterino tomato sorbet	€30
Donkey steak and lettuce	€35

Dessert

Lemon mousse, celery, and Etna apples	€14
Aubergine preserved in chocolate and Pachino tomato granita	€14
Rama di Napoli pastry with purple cauliflower	€15
5 th of February Almond, mango, and honey tuille	€16
Sicily tour Ricotta, chocolate, and chilli	€16

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 tranquillity 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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