

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

Manuel Frapes

CONCEZIONE

MANUEL TROPEA • RESTAURANT

We change the composition of the menus weekly based on the raw materials that small local farmers and breeders offer, respecting the rhythms of nature and the principles of the short supply chain.

The fish are mostly neglected species, coming from sustainable hook fishing. The meats come from extensive farming. The vegetables used in our dishes come from organic farming and the aromatic herbs grow spontaneously. The breads are made with ancient Sicilian grains.

We aim to bring out the excellence found in our territory.

The waste is reused in the preparations through fermentation, conservation, garum and drying for a zero waste culture.

Concezione aims to maximise the products and flavours of our land through cutting-edge processing techniques but always remaining concrete.

In respect of the tranquility of all our guests, we ask our kind customers to lower the ringtone of their cell phones and moderate their tone of voice.

Thanks

The Concept of the Chef

A tasting journey that tells in 10 acts the signatures that are the most representative according to our guests.

A sensorial journey that will make you discover the gastronomic history of our city full of contrast, memories and experiences.

Menu: €130

Six glasses wine pairing: €70

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

Cover charge: €7

Welcoming aperitif

Amuse bouche

Breakfast at Concezione's

Mangiasti a nonna?

Good Morning in Catania

Risotto with black...

Horse ravioli

I dreamed of being an onion

Quail, sweet garlic and black shallot

Jack mackerel in garlic sauce

Predessert

Cucumber and chocolate

Bread and minnulata

Petit four

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

Cover charge: €7

Tailored Menus

Let the Chef tell you about our concept of refined Catanese cuisine.
Concezione's project aims to make the diner relax and embark on a real culinary and sensorial experience together.

Tasting menu with 5 courses

Menù €90

Three glasses wine pairing: €45

Tasting menu with 7 courses

Menù €105

Four glasses wine pairing: €55

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

Cover charge: €7

The Vegetarian Concept

A tasting all plants-based menu created by
the Chef.

Tasting menu with 5 courses

Menù €80

Three glasses wine pairing: €45

Tasting menu with 7 courses

Menù €95

Four glasses wine pairing: €55

Tasting menu with 10 courses

Menù €120

Six glasses wine pairing: €70

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

Cover charge: €7

A la carte

Starter

Breakfast at Concezione's	€25
Creamy smoked potato, prawn, rancid pumpkin and sea water	
Good morning in Catania	€25
The vision of a tourist in Catania according to the chef	
Cod and carrot	€30
Cod fillets in black chestnut powder, carrot sauce lacto-fermented and creamy cod waste	
Lattume and watermelon	€30
Red tuna lattume mousse, watermelon carpaccio osmotic with oregano and red tuna dashi	
Mangiasti a nonna?	€35
Donkey and its rib macerated with lettuce, salted ground of hazelnuts and fermented lettuce extract	

We would like to point out that the à la carte menu is possible for up to three people with a minimum of three courses.

Cover charge: €7

First course

I dreamed of being an onion	€25
Button stuffed with long onion under ash, extract of onion inflorescence, 102 fermented tomato	
Horse ravioli	€30
Fresh pasta ravioli with wild oregano, horse meat and salmoriglio	
Summer nights	€30
Cold Spaghetti, black cedar, candied capers and mussel soup	
Goat dumplings	€35
Goat, clam sauce and mandarin	
Risotto with sea urchins and Ragusano	€40
Ragusano D.O.P, sea urchins and fennel chlorophyll	
Risotto with black...	€40

We would like to point out that the à la carte menu is possible for up to three people with a minimum of three courses.

Cover charge: €7

Second course

Jack mackerel in garlic sauce	€30
Jack mackerel, black garlic mousse, mint and sweet and sour raspberry vinegar	
Sardines and Perciasacchi	€30
<i>Marinated and burnt sardines, pearly Perciasacchi and ground of panelle in black</i>	
Cow, medlars and lentils	€35
Dry-aged cow, medlar chutney and lentil crust blown black	
Quail, garlic and black shallot	€40
Quail cooked in carcass, sweet garlic and black shallot	

*We would like to point out that the à la carte menu is possible for up to
three people with a minimum of three courses.*

Cover charge: €7

Dessert

Again a tour of a Sicily	€15
Cucumber, white chocolate and cucumber	€18
Timilia Praline	€18
Bread and Minnulata	€20

We would like to point out that the à la carte menu is possible for up to three people with a minimum of three courses.

Cover charge: €7

Soft Drinks

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

Cover charge: €7

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.

CONCEZIONE

MANUEL TROPEA • RESTAURANT