"A new *Concezione of cuisine*
that starts from *Sicily* and evolves,
taking on *new forms*".



CONCEZIONE

MANUEL TROPEA • RESTAURANT

To the rhythm of what the land and sea offer us.

We work with small local farmers and breeders: fish of overlooked species caught by hook, meats from extensive farming, organic vegetables, wild herbs, bread made from ancient Sicilian grains.

Nothing goes to waste: scraps return to the plate through fermentation, preserving and drying.

An avant-garde Catanian cuisine.
Rooted and concrete.

RESTAURANT SELECTION
MICHELIN GUIDE
2027

Tasting *Menu*

cover charge 7 euros

La Concezione dello Chef

Stories of identity.

The restaurant celebrates its own history with a journey that pays homage to the dishes that have marked its path since the very first day.

La Concezione dello Chef is a ten-course menu bringing together the signature dishes most loved by our guests, the most requested and the most acclaimed by critics.

These are recipes that have lived through a metamorphosis: they have changed shape and presentation but have never lost their essence. They have grown together with the restaurant, becoming symbols of continuity and evolution, a testament to a cuisine that never forgets its roots but constantly renews them.

A journey through the memory and identity of Concezione, where the past keeps a dialogue with the present and the imagination.

RESTAURANT SELECTION
MICHELIN GUIDE
2027

10 courses 130 euros

Wine pairing, 5 glasses 70 euros

Concezione da Tiffany

Did you eat, grandma?

Good morning in Catania

Risotto al nero di...

A walk down via Plebiscito

It dreamed of being a spring onion

Quail, garlic and black shallot

Sauri all'agliata

Cucumber and white chocolate on the embers

Pane e minnulata

Due to its complexity, the tasting menu is served for the whole table. The menu may vary according to market availability.

Concezione Vegetale

A mosaic of colours, an act of awareness.

The Concezione Vegetale journey is an invitation to reflect on the relationship between cuisine, nature and culture.
Several courses that teach respect for the environment and the seasonality of ingredients, turning the convivial moment into an educational experience.

Here cuisine becomes language and a teaching tool: each dish carries an ecological message, fosters food awareness and restores dignity to the land and its cycles. In a world where food education rarely finds space in schools, Manuel Tropea chooses to pass it on at the table, through responsible choices and genuine ingredients.

The vegetarian menu is a political and cultural act that, since 2025, has placed Concezione among the finest restaurants according to the international We're Smart guide, with a recognition of 4 radishes out of 5.

An award that urges us to choose, every day, a more conscious future.

we're smart.

6 courses 100 euros - 10 courses 130 euros

Wine pairing: 4 glasses 55 euros - 5 glasses 70 euros

Good morning in Catania

Savoy cabbage, onions and black chickpeas

Risotto, broccoli and mustard

It dreamed of being a spring onion

Chard, mango and tuma persa

Cucumber and white chocolate on the embers

Due to its complexity, the tasting menu is served for the whole table. The menu may vary according to market availability.

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À la *carte*

The à la carte is available for tables of up to three guests, with a minimum of three courses each.
For larger parties, our tasting menus tell the story of Concezione in full.

cover charge 7 euros

Starters

Concezione da Tiffany

cold-smoked potato cream with basil and onion, orange, pumpkin cooked under ash, red prawn wilted on verdello citron and sea water

25

Good morning in Catania

a tourist's vision of Catania, according to the chef

25

Did you eat, grandma?

donkey marinated in lettuce brine, toasted Etna hazelnut soil, lacto-fermented baby-lettuce juice, hazelnut mayonnaise

30

Savoy cabbage, onions and black chickpeas

marinated savoy cabbage cooked in its own stock, roasted cabbage trimmings, onion juice, raspberry gel and black chickpea salad

25

The amberjack comes from the woods

citrus-marinated and smoked amberjack, preserved-pumpkin mayonnaise, amberjack and nasturtium quenelle, candied chestnuts, warm pumpkin sauce with vinegar and amberjack broth

30

First courses

It dreamed of being a spring onion

fresh pasta button filled with long onion cooked in ash, flower-head extract

25

A walk down Via Plebiscito

fresh pasta raviolo with wild oregano, horse tendon, muscle and diaphragm, salmoriglio

30

Risotto al nero di...

40

Risotto, squid and two years of oregano patience

mortar-pounded turnip tops, squid veils, squid ink, turnip-top reduction, our oregano vinegar glaze aged two years

45

Broccoli and hare tortello in broth

braised hare filling, its jus, cacio, garlic and Enna saffron foam, vacuum-infused pear, honeyed broccoli tops, smoked citrus hen broth

30

Main courses

Sauri all'agliata

horse mackerel, black-garlic mousse, mint and raspberry vinegar agrodolce

30

Quail, garlic and black shallot

whole quail served three ways, sweet garlic and black shallot

40

Bamboo lullaby

mackerel in agrodolce cooked in bamboo, sour fennel foam, sinapi (wild mustard greens) and their powder, warm sinapi juice

30

Modicana with porcini, served in courses

porcini-crusted Modicana rib steak, porcini mousse, decaf coffee jus, caliceddi mayonnaise and barbecued caliceddi (Sicilian wild greens); mushroom and mandarin gelato, Modicana tartlet and marinated mushroom carpaccio

30

Desserts

Cucumber and white chocolate on the embers

smoked, barbecue-roasted white-chocolate mousse, cucumber foam and salt-cured cucumber meringue

18

Pane e minnulata

almond cream, almond soup, toasted-sesame gelato, salted-almond brittle, black sesame and almond sauce

20

Not your usual lemon & wild-strawberry cake

twice-cooked lemon babà, verdello-lemon mousse, white-chocolate sauce, sage gel and lacto-fermented wild strawberries

20

Forty degrees in the shade

matcha semifreddo, salted crunch, ruby-chocolate namelaka and vanilla mousse

18

Soft drinks

Acqua Panna
5

Acqua San Pellegrino
5

Tonic water
4

Coca-Cola
4

Coca-Cola Zero
4

Fanta
4

Sprite
4

CONCEZIONE

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Dear Guests,

Our floor staff are at your disposal for any information on the origin of our ingredients and on preparation methods.

Please let us know of any allergies or intolerances: where possible we adapt our dishes, including vegetarian and vegan options.

During preparation, accidental cross-contamination cannot be ruled out. Our dishes may therefore contain, pursuant to EU Reg. 1169/11 (Annex II), the following allergens: cereals containing gluten, crustaceans, eggs, fish, peanuts, soya, milk and lactose, tree nuts, celery, mustard, sesame, sulphur dioxide and sulphites, lupin, molluscs.

Fish products served raw or nearly raw undergo rapid blast-chilling to ensure safety (Reg. CE 853/2004).