


PLANETA | ESTATE
IL RISTORANTE
LA FORESTERIA

A restaurant that is an extension of our home kitchen.

A space where chef Angelo Pumilia reinterprets the fabric of our family tradition, the pure flavours of Sicily, the products of local farmers and growers and the infinite food culture of this magical island.

Some dishes of the menu, belong to our family cookbook “SICILIA, LA CUCINA DI CASA PLANETA”.
They are marked by this logo 

Is possible, on request, change ingredients and propose alternative solutions to the menu for allergy sufferers, celiac or intolerant. The full menu of all allergens is available for a detailed view. All fresh fish intended to be consumed raw or almost raw is blast chilled (-20 °) and stored at low temperature as required by the applicable EC Regulation 853/2004.

Casa Planeta

A journey through our family's secret recipes



Uovo del Cavaliere

A delicate poached egg served on mashed potatoes whipped with Val di Mazara DOP extra-virgin olive oil

Ricotta and mint ravioli

Homemade fresh egg pasta ravioli filled with Menfi sheep ricotta and mint from our garden

Silver scabbardfish with herbs

Traditional native Mediterranean fish, filleted and flavoured with fresh aromatic herbs

Sicilian cassata

A great classic of the Sicilian pastry tradition with Menfi ricotta and Avola almonds

45,00

wine route of four glasses 24,00

The menu served for the whole table

Tasting Menu “Autumn”

*The essence of autumn in a selection of seasonal
receipt*

The best created by the Chef in four courses

50,00

wine route of four glasses 24,00

The best created by the Chef in eight courses

75,00

wine route of five glasses 30,00

The menu served for the whole table

Starters

Pumpkin and almond

pumpkin millefeuille, goat cheese and toasted almond cremaux

17,00

Langoustine and pistachio mayo

roasted langoustine, special ricotta "al forno" and pistachio mayonnaise

20,00

Crunchy silver scabbardfish

An extraordinary and very typically Sicilian fish, delicate and tasty, wrapped in a crispy bread crust

17,00

Uovo del Cavaliere ☀

A delicate poached egg served on a potato puree whipped with Val di Mazara olive oil

17,00

Mackerel, bread and cicory

Pane nero di Castelvetro soup with cured anchovies and seared mackerel

17,00

Cacio all' Argentiera

Ragusano cheese foam, croutons, olive oil crispy tulle, vinegar and oregano

17,00

First Course

Durum wheat tagliatelle

Rabbit ragù, wild fennel, mushrooms and marinated cocumber 20,00

"Capolata" with tenerumi and hard clams

Homemade fresh tiny pasta cooked like a risotto with sicilian zucchini cress cream and fresh tomato 20,00

Gnocchi and zucchini

Gnocchi made with fresh ricotta cheese, herbs from our garden, zucchini veloutée 18,00

"Casa Planeta" fish soup ✨

Rich and intense recipe of Marina Planeta.
A selection of fresh Sicilian fish and shellfish served with pasta 20,00

Ricotta and mint ravioli ✨

Homemade fresh egg pasta ravioli filled with ewe's milk specialty ricotta from Menfi and mint from our garden 18,00

Linguine with sardines sauce

A classic Palermo pasta recipe with sardines, raisins, Enna saffron and wild fennel 18,00

Main Course

Roasted yellow tail

Salad of celery leaves, nopal and melon

25,00

Swordfish "messinese style"

Slice of swordfish, roasted eggplant cream,
tomatoes and herbs

25,00

Lightly smoked beef chuck "Ulmo traditional"

Sautéed wild marasciuolo, marsala flavoured demi glace,
classic italian green sauce

25,00

Lamb and cous cous

Sicilian lamb, cous cous, moroccan mint and yogurt sauce

25,00

Silver scabbardfish with herbs ✨

Traditional native Mediterranean fish, filleted
and flavoured with fresh aromatic herbs

25,00

Pesce al sale

Catch of the day cooked on a sea salt brick,
salmoriglio sauce and citrus flavoured salad

25,00

Cheese

Our selection of fine Sicilian cheeses ranging from classic traditional cheeses which have been produced here on the island for centuries, to little contemporary masterpieces of organic cheese making

Selection	18,00
One your choice	8,00

Ragusano Dop

The King of Sicilian cheeses, aged 18 months

Tuma persa

Sicilian ewe's milk cheese aged 24 months

Piacentinu ennese dop

Ewe's milk, saffron, black pepper

Talè

A semi-soft Girgentana goat's milk taleggio cheese made using natural vegetable rennet

Caprini

Fresh and delicate

Ricotta di pecora

Menfi fresh sheep ricotta

Our cheeses are served with jam, Nero d'Avola wine jelly, Etna black bee honey and dried fruit

Dessert

Cinnamon, persimmon and chestnuts

Chestnut sorbet, cinnamon blancmange, persimmon

12,00

Cherry and Cerasuolo

Cerasuolo wine sorbet, anise mousse, cherries and brownie with walnuts

12,00

Chocolate and rosemary

Modica chocolate pudding, sweet aubergine , rosemary ice cream

12,00

Carob candy

Inspired by the Carob candies, classic Sicilian bonbon produced with carrube flour, barley cream, walnuts

12,00

Extravergine

Our ice cream is infused with a fine extra virgin olive oil from olives grown in the groves of Capparrina, with Etna's pistachio crumble cake, olives and citrus jelly

12,00

Sicilian patisserie ✨

The undisputed classics of Sicilian pastry: cassata and cannoli

12,00

Products

Black bees

The Sicilian black bee (*Apis mellifera siciliana*) has a dark abdomen and small wings. Sicily has been its home for millennia, but it risked extinction in the 1970s when higher-yielding bees were introduced to the island. Thanks to the work of a few beekeepers such as Carlo Amodio, the black bee is being reintroduced and produces an intense and aromatic honey

Anchovies from Sciacca

An all-Sicilian savoury anchovy filleted and cured entirely by hand and seasoned with Trapani sea salt.

Capers from pantelleria

From the island of Pantelleria, the best, tiniest and most fragrant capers.

Modica's chocolate

The laboratory Antica Dolceria Bonaiuto makes artisanal specialty chocolate inspired by an ancient Aztec tradition. The cocoa beans are ground into a flour and the mix is cold-processed with the addition of spices: for this reason the sugar crystals remain whole and ready to melt in your mouth and release the authentic aroma of cocoa.

Girgentana goat's cheese

Giacomo Gatì is a creative, innovative farmer and organic cheesemaker based in Campobello di Licata near Agrigento. His goat's-milk cheeses are all handmade using vegetable rennet extracted from fig-leaves, thistle, artichokes and nettles.

Sicilian traditional cheeses

In Sicily, an exceptional and unique dairy tradition has enabled the preservation of a rich variety of cheeses with a century-old history and incredible intensity of flavour. Ragusano DOP, Fiore di Sicano, Canestrato Siciliano, Pecorino DOP, the Piacentinu Ennese DOP, Provola Iblea, Tuma Persa, Vastedda and Maiorchino are an interesting and ancient expression of the island's culinary excellence.

Black bread from Castelvetro

Our bread is a “Vastedda”, a traditional Sicilian bread made from wholegrain flour of Castelvetro. Made in the historic bakery of Filippo Drago using a selection of native wheat (Russello durum-wheat and Timminia), it is the result of a careful research of ancient recipes and bread-making techniques

Mazara red prawn

Sustainably caught at a depth of 700 metres, Mazara's red prawns are prized for their intense flavour and unique, creamy texture.

Black wild pig from Nebrodi

These Sicilian free-range, acorn-fed pigs have been farmed here for centuries in Sant'Angelo di Brolo, in the Nebrodi mountains. Raised to never exceed 50 kg in weight, their meat is tender and flavourful.

Extra-virgin olive oil

Planeta's extra-virgin olive oil is produced in the estate of Capparrina, a beautiful olive grove stretching across 98 hectares over a sloping hill and rolling down into the nearby seashore. Our research on the best traditional varieties of the Val di Mazara DOP - Nocellara del Belice, Biancolilla and Cerasuola – combined with a highly technological production-cycle produce olive oil that is intense, fruity and aromatic.

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Cherry tomatoes Kamarino

In the vicinities of the Dorilli estate, Casa Planeta grows Kamarinos, a cherry tomato of the highest quality. The region comprised between Ragusa, Acate and Vittoria, is particularly suited to this type of crop, thanks to the amount of sunshine and heat.