

‘The Restaurant, an extension of Planeta’s family cookery and their land’.

Recognition of the freshness and flavour of every ingredient as well as the variety of the natural world in which we are immersed, are the very essence of La Foresteria’s cuisine.

This is not merely a restaurant but also an opportunity to reflect on the true meaning of sustainability, a fundamental value for us, which must be preserved and handed on.

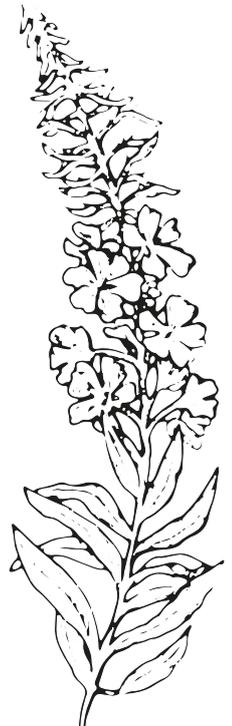
It is the mirror of an deeply rooted identity, which embodies the structure and the driving force of our beloved land, together with the work of local smallholders, farmers and craftsmen.

Most important is the research work which enhances those unusual elements, which have always formed part of our origins.

The continuing desire of Chef Angelo Pumilia to study, employ and create unexpected experiences in these new tasting programmes, to reveal a series of gastronomic stories and connections through new techniques and pairings, all arise from these researches.

This is a journey continually renewing itself, containing within it the precious secrets of our ancient family history.

@laforesteria_planeta
#LaForesteriaPlaneta



We believe that quality is authentic when you are at least able to trace, from the very beginning, all the kitchen ingredients. However, we aim to absolute quality, hence our ultimate goal is to produce all the main elements of the gastronomic journey we offer at La Foresteria Planeta.

A long way has already been covered, every day it's our pleasure to take a step forward and add another tile/element to the path.

In our kitchen we use exclusively Planeta extra virgin olive oil.

All our evo oils come from our Capparina estate, in the surrounding area of Menfi.

Olio Extra Vergine di Oliva I.G.P. Sicilia - 55% Nocellara del Belice, 30% Biancolilla, 15% Cerasuola

Olio Extra Vergine di Oliva denocciolato Nocellara I.G.P. Sicilia - 100% Nocellara del Belice denocciolata

Olio Extra Vergine di Oliva denocciolato Biancolilla IGP Sicilia - 100% Biancolilla denocciolata

Luz almonds: Luz is the ancient aramaic and arabic name used for the mystical almond, that is the pure, ideal, geometric shape conceived at the intersection of two circumferences. According to a centenary tradition, we planted the almond grove alongside our vineyards and carob trees in contrada Buonivini, between the white, calcareous land of Noto. Here is where our Luz was born.

Kamarino tomatoes: We produce Kamarino tomatoes in the region of Vittoria from a fully integrated supply chain: we take care of the management and protection of soil and its substrates, the production of young plants, the cultivation, harvesting and selection of tomatoes. The Kamarinos are recognizable by their round shape, bright red colour and their unmistakable flavour.

Gurra's vegetable garden: Those who appreciate vegetables and their use in the kitchen know very well that the absence of chemicals and non-organic fertilisation are the basic requirements to secure quality and genuineness. However, this is not enough. Freshness also makes a big difference: that is just a few hours, not days, between harvesting and consumption. This is the reason why we have our own vegetable garden: dedicated to the needs of the Foresteria and located a few hundred meters from the resort. If you wonder why the vegetables at the Foresteria have such a different taste, please feel free to ask and visit the Orto della Gurra, you will have the answer in a glance!

Herbs: Without aromatic herbs the cuisine would be little thing, Without aromatic herbs Sicilian cuisine would disappear altogether. We designed La Foresteria around the world of officinal plants: in the outdoors you can count 55 beds with 45 different essences: some are the most common and used, such as oregano, marjoram and savory, while some are the most rare, like the so called sea fennel (*Crithmum maritimum*) or the yellow Jerusalem sage. Freshly picked herbs in the kitchen is for us a form of authentic luxury, which we are very proud to share daily with our guests.

Flours: We only use Sicilian flour for the preparation of fresh pasta, bread and leavened and all of them come from our own production. Furthermore, the proper choice between different varieties of local grains is carried out with the utmost care and after several tasting sessions.

You can request a change in ingredients and alternative items on the menu for those with allergies, coeliac or intolerance problems. A complete menu with all allergens used is available for inspection. All fresh fish intended to be consumed raw or almost raw undergoes storage at low temperatures (-20°) and is preserved as provided for in current regulations CE 853/2004.





TASTING MENUS

Selected by the Chef

Tasting menu 4 dishes (daily menu) € 80

Four paired wines € 35

Tasting menu 6 dishes € 90

Five paired wines € 40

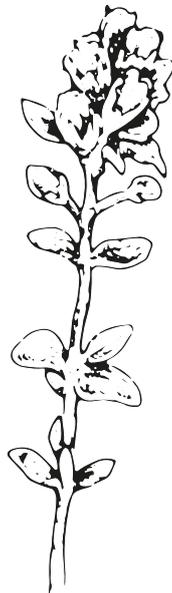
Tasting menu “Menfi” €100

a journey of 10 courses that tells and interprets the iconic places of our territory

Five paired wines €50

This menu is available by reservation

It is advisable to order tasting menus for everyone at the table.





STARTER

Uovo del Cavaliere

poached egg, mashed potatoes extra virgin olive oil and fried capers

€20

Pumpkin cutlet

plum's ketchup, chives and toasted almonds

€20

Crispy scabbard fish

sweet'n sour onions, vegetables and mandarin sauce

€24

Marinated croacker fish

pickled cucumbers, radishes, mint and black sesame

€24





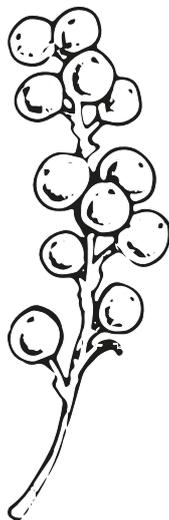
PASTA

Homemade sheep ricotta Ravioli
kamarino tomatoes, mint and basil
€24

Tortelli with smoked potatoes and porcini mushrooms
Ragusano cheese broth and chards
€25

Sciacca's pink shrimp spaghetti
shrimps bisque and lemon verbena
€28

Planeta's signature fish soup
selection of fresh fishes and shellfishes with pasta
€28





MAIN

Roasted free range chicken 
grapes, truffle sauce and endive
€26

Spicy swordfish BBQ
grilled lattuce and sumak dressing
€28

Planked yellowtail fillet
melon salad and thyme
€30

Braised beef chuck
black pepper, cured veg and prickly pear
€30





DESSERT

Carob candy

carob semifreddo, cocoa biscuit, cappuccino cream

€16

Quince tatin

mascarpone cream and lemon verbena oil

€16

Cretto

sage bavarois, cumin biscuit, black pepper and lemon curd

€16

Mille feuille 

milk cream, hazelnuts cake and vegetable tuilles

€16





CHEESE

Our selection of Sicilian cheeses; from the historic 'caci' of ancient origin to masterpieces of natural cheese-making

RAGUSANO DOP

The king of Sicilian caciocavalli, matured for 18 months

TUMA PERSA

intense and pungent, matured 24 months

PIACENTINU ENNESE DOP

A historic sheep's cheese with black pepper and saffron from Enna

PECORINO

Sheep's cheese, matured 12 months

All served with preserve *Gelatina di Nero d'Avola*, honey from black bees on Etna and dried fruit

Selection of 4 cheeses

€16

A single choice

€8

