

**Barss115**

Since  
MCMXCIV



# Our Sicilian Granita !!! Summer Menu





# List of Granite

-  Lemons from Sicily 
-  Sicilian oranges 
-  Black Mulberries from Etna 
-  Strawberries 
-  Pomegranate<sup>\*</sup> 
-  Sweet Melon 
-  Isipica Carrot
-  Roasted Giuola Almonds
-  Sicilian pistachio 
-  Ricotta<sup>\*</sup>
-  Freshly roasted coffee 
-  Chocolate - made with pure cocoa mass
-  Homemade Salted Caramel

Check if it's available.





*Our original granitas are a real burst of freshness and quality.*

*We'll share information about them with you.*

*We only use natural ingredients, no thickeners, dyes, flavors, or artificial colors. Every flavor is made with care and passion to guarantee an authentic and genuine experience.*



*At our kitchen, we avoid using white sugar. Instead, we opt for a syrup made of "Fonte Santa Maria" water and cane sugar. All the fruits we use are local, picked when perfectly ripe, cleaned, rapidly chilled, and vacuum-sealed at -18 degrees to preserve their taste and properties. The black mulberries from Etna are handpicked, and I personally gather them in Paternò from a small local farm. Almonds and pistachios are processed by a company in Avola, part of the consortium for protecting Avola almonds. This process ensures the fruits do not release any unwanted oils, maintaining all their goodness.*

*We don't use almond pastes with sugar and flavorings.*







*Here are a few samples:*

*The Lemon granita, just like the Mandarin one, is made only with organic citrus fruits, giving it a fresh and intense flavor that will make you happy with every sip.*

*The Almond and Pistachio granitas are created using local ingredients, cold-pressed to retain their properties and achieve a completely natural smooth paste, without any added sugars or preservatives.*

*The Chocolate granita is made with pure cocoa mass, without refined cocoa or other industrial preparations, ensuring an authentic and not overly sweet flavor.*



*Ricotta granita is just ricotta, with no extra ingredients changes, for an authentic and flavorful taste.*

*Just sugar syrup, bitter chocolate flakes, cinnamon, and grated lemon make this treat complete.*

*The Carrot granita celebrates the special qualities of the Ispica PGI carrot, with a vibrant orange color and a flavor that truly represents the vegetable. It is made by carefully processing the product, using a slow cold extraction at 65 revolutions. Just imagine, a blender usually spins at 4000/5000 revolutions per minute, which can affect its taste and color.*








*The Mulberry granita will amaze you with the stems included, showing respect for all parts of the plant.*

*The dark mulberries from Etna give this slushie a special and authentic flavor.*

*Strawberry granita is sure to charm you with its soft pink color and the delicious, natural flavor of freshly squeezed strawberries. Watch out for overly red and sweet granitas.*

*Strawberries don't naturally release red juice or contain a lot of sugar, unless food colorings like E120, extracted from , cochineal, are added.*

*The fig granita is made with fresh, ripe, and small figs from the local area, which give it a special texture and a sweet taste.*



*We specifically use "San Giovanni" figs and utilize the peel for its properties and collagen.*



*If you love coffee, make sure not to overlook our coffee granita, roasted on-site to ensure a rich and comforting aroma.*

*Explore our different tasty options that we change depending on what's available like Pomegranate, Cantaloupe, Peach, Watermelon granitas, and more. Made with top-notch ingredients, they promise a special and memorable treat. Bon appétit!*