VINERIA MODÌ

TAORMINA

MICHELIN
2026

FINE DINING

in Taormina

VINERIA MODÌ

TAORMINA

In the heart of Taormina, just moments from the lively Corso Umberto, Vineria Modì offers a refined expression of culinary passion and wine culture. Conceived to deliver an authentic yet contemporary gastronomic experience, the restaurant reinterprets Sicilian tradition with elegance, showcasing the island's finest ingredients through a modern and creative perspective.

Leading the kitchen is Chef Dalila Grillo, whose philosophy blends a deep respect for exceptional raw materials with a distinctive creative vision. Her cuisine is defined by balance, precision, and seasonality, with a particular focus on the freshest seafood and the vibrant flavors of the Sicilian terroir—crafted into dishes of understated sophistication.

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I menù possono subire variazioni in base alla disponibilità del mercato.
Ogni menù degustazione, data la sua complessità, si intende come scelta unica per tutti i commensali e non può essere condiviso o suddiviso.

Menus may vary according to market availability.
Due to their complexity, tasting menus are intended as a single choice for the entire table and cannot be shared

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Dal nostro menù à la carte è richiesta la scelta di due piatti, escluso il dessert, al costo di €90, oppure di tre piatti, escluso il dessert, al costo di €130

From our à la carte menu, guests are invited to choose either two courses, excluding dessert, at €90, or three courses, excluding dessert, at €130

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Si prega di comunicare allo staff eventuali intolleranze e/o allergie
Kindly inform our staff of any allergies or food intolerances

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Coperto - *Cover charge* 8€

Acqua - *Water* 7€

MICHELIN 2026

LA SICILIA DI ULISSE

Starter

Tribute to Autumn

Raw red prawn bon bon with sheep's milk ricotta, orange sauce
candied lemon zest, and cocoa nibs

Caviar supplement (15€)

Octopus with Aeolian-style sauce, smoked potato foam,
black olive powder, paprika and chive oil

Beef tartare with gherkins, capers, shallot, black truffle
and cured egg yolk bottarga

Mussels, cannellini beans, ginger and chilli

First Course

Carnaroli risotto with pumpkin, langoustines, liquorice and pork cracklings *minimum 2 people*

Mancini spaghetti, seaweed butter, Verdello lemon and Asetra caviar

Fresh egg pasta buttons with Ragusano caciocavallo
and hand-chopped lamb ragù

Fresh egg pasta tortelli filled with fish mousse,
bouillabaisse and shellfish ragù

Main Course

Braised endive glazed with pomegranate molasses and vegetable bagna cauda

Seared catch of the day, broccoli, Champagne sauce and lemon-ginger gel

Butter-seared lamb rack with root vegetable cream, black garlic and plum

Suckling pig terrine, its jus and cornetto pepper essence

Tasting Menù

Timeless

6 courses

Tribute to Autumn

❀

Beef tartare with gherkins, capers, shallot, black truffle
and cured egg yolk bottarga

or

Raw red prawn bon bon with sheep's milk ricotta, orange sauce
candied lemon zest and cocoa nibs

Caviar supplement (15€)

❀

Octopus with Aeolian-style sauce, smoked potato foam,
black olive powder, paprika and chive oil

❀

Fresh egg pasta buttons with Ragusano caciocavallo
and hand-chopped lamb ragù

❀

Seared catch of the day, broccoli, Champagne sauce and lemon-ginger gel

❀

Additional course (35€)

Butter-seared lamb rack with root vegetable cream, black garlic and plum

❀

Pre dessert

Citrus compote, lemon sorbet, Timut pepper and wildflower honey foam

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Coffee, chocolate, mascarpone, salted caramel
and fiordilatte ice cream

140€

5 glass wine pairing 100€

Tasting Menù

Ease & Creativity

6 courses

Tribute to Autumn

❀

Mussels, cannellini beans, ginger and chilli

❀

Gentile Pastificio spaghetti with seaweed butter,
Verdello lemon and Asetra caviar

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Fresh egg pasta tortelli filled with fish mousse,
bouillabaisse and shellfish ragù

❀

Butter-seared lamb rack with root vegetable cream, black garlic and plum

❀

Additional course (35€)

Turbot, King oyster mushroom and oriental beurre blanc

❀

Pre dessert

Citrus compote, lemon sorbet, Timut pepper and wildflower honey foam

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Mango, bergamot, banana, miso caramel
and white rum ice cream

160€

5 glass wine pairing 100€