



## IL PALMENTO DI FEUDI RESTAURANT

A local, sustainable cuisine, based on genuine ingredients from the best local producers, but also on research, innovation and reinterpretation of the Sicilian gastronomic tradition. This is the philosophy behind the **Il Palmento di Feudi Restaurant**.



The new executive chef is **Giuseppe Costantino** who signs the menus and leads the kitchen brigade. Born in Lucca in 1983, but raised in his family trattoria located in Sclafani Bagni, a tiny village in the Madonie Park (Sicily), Costantino acquired important experiences working with Italian starred chefs, such as Enrico Crippa or Accursio Craparo. Then he decided to go back to the roots transforming the family trattoria into the “Terrazza Costantino” which today is part of the Soste di Ulisse fine dining network.

**The Il Palmento di Feudi Restaurant** cuisine is focused on the enhancement of local raw materials, carefully selected, to transform them into dishes rich in history, but at the same time innovative in cooking techniques and presentations.

At the basis of this new philosophy is the desire to support the local farmers that risk to disappear. Like the **Casaro di Niscemi**, whose owner Luigi Ficicchia has been a breeder for generations and with about 400 sheep he produces cheeses of the highest quality: among these, the ricotta cheese used to fill cannoli or tortelli, the fresh tuma cheese or the pecorino cheese used in the bread "cunsatu" recipe. Or

Marco Crescimone, of the **Profeta** farm, in Niscemi, who has chosen to safeguard local products by cultivating only organically. Among the excellences he produces, the delicious “vaggiardu” artichoke of Niscemi (Slow Food presidium) which, with the ricotta del Casaro, gives life to the dish “The artichoke and the ricotta of Niscemi”, but also the sweet “moro” oranges used for prepare the compote with which the tarts and biscuits served at breakfast are filled. Another important supplier is **La Paisanella**, a family-run butcher's shop located in the Messina area, famous for its cured meats based on Nebrodi black pork which end up on the tables of many starred restaurants. Furthermore, every day, the best Mediterranean fish is selected, coming from the area between Scoglitti and Licata, and the wild herbs that grow in the Feudi del Pisciotto garden are harvested, including the sorrel used in the "Tartare di modicana" or the dandelion which is found in the "swordfish spit with Sicilian citrus mayonnaise". Il Palmento di Feudi cuisine is authentic, banishes waste and seeks the essence of taste by focusing on excellent ingredients of the rich Sicilian culinary tradition.

The **Il Palmento di Feudi Restaurant** is a gastronomic destination for a fine dining experience enhanced by Feudi del Pisciotto wines, embellished with labels designed by the Italian fashion designers.

Located inside an ancient Palmento of the 18th century, with a glass floor that overlooks the spectacular barrel room of the cellar and an outdoor area for lunch and dinner en plein air, the restaurant is also available for guests staying at Feudi del Pisciotto Wine Relais: 15 rooms nestled in a former Palmento and inside an ancient baglio, furnished with contemporary design objects and artefacts of local artists, including the Sicilian master of the colorful Caltagirone ceramics Giacomo Alessi. To complete the offer, an outdoor area with swimming pool, solarium and pool bar by the pine forest which offers a breathtaking view of the estate's vineyards.



Among the experiences that it is possible to live at Feudi del Pisciotto, the guided tour of the cellar with wine tasting, the cooking courses managed in collaboration with Le Cirque, but also the excursions to the nearby **Niscemi Natural Reserve**, to the most beautiful beaches in the area (half an hour away by car) and in the splendid cities of the Sicilian Baroque. [info@winerelaisfeudidelpisciotto.com](mailto:info@winerelaisfeudidelpisciotto.com), [www.feudidelpisciotto.it](http://www.feudidelpisciotto.it)

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### **FEUDI DEL PISCIOTTO, A WINE ESTATE IN THE HEART OF SOUTH-EASTERN SICILY**

The Feudi del Pisciotto estate is located in Val di Noto, in a rural area between Caltagirone and Piazza Armerina. 43 hectares of vineyards (out of a total of 187 ha) up 300 meters above sea level, located on the edge of the Niscemi Sughereta Nature Reserve and a few km from the sea: an ideal microclimate to produce great wines. The modern Cellar is accompanied, inside a skilfully renovated 1700 Baglio, by a charming Wine Relais for exclusive holidays dedicated to relaxation, wine and food experiences Il Palmento di Feudi restaurant offers a typical Sicilian cuisine, favored by the fortunate location of the estate in an area where sea and land express the best of the island in terms of top ingredients.

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