



IT'S ALL ABOUT THE FOOD
SICILY..... RAGUSA..... DUOMO RESTAURANT.....HEAVEN

This is the review I sent to tripadvisor on Duomo Restaurant in Ragusa, Italy:

This is a culinary experience and worth every penny. We had the dinner tasting menu which consisted of 14 courses. Plates were imaginative, delicious and described in detail as they were served. Our table for three was in the wine room, which was atmospheric and private. Though our waiter almost fell over when we each ordered an after-dinner cappuchino, it was a great way to finish the meal - and it was also included. Don't be in a rush, enjoy every morsel and know that you have treated yourself to a very special experience.

Dinner with fellow travelers Deena and Marleen turned out to be one of the highlights of my Sicily trip. Thank goodness for these two wonderful traveling companions. We met while standing in line at Rome Airport waiting to board a plane to Palermo. Those of us who took the pre-trip to Puglia were on the same plane for the last leg as those flying in from the US to start the main trip. Good planning by OAT!

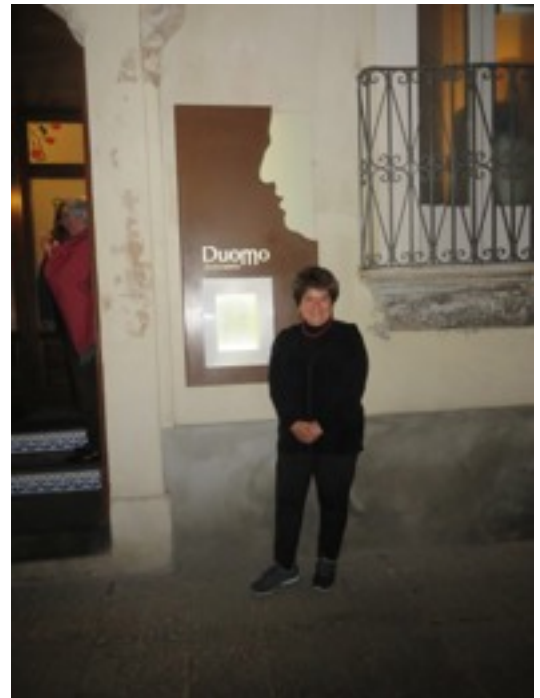
This was Marleen's birthday trip. And Deena had invited her for a celebratory dinner at Duomo - a 2-star Michelin restaurant in the town of Ragusa. As our friendship grew, I was invited to come along!

I never really took notice of food until my neighbor Ruth kept asking me "what did you eat?" "how was it prepared?" and "did you take a picture of it?" after each trip. I always considered it food for fuel, nothing more. So I started paying attention and this soon opened up a whole new world for me.

The opportunity to dine at a 2-star Michelin restaurant with lovely companions came as a real treat.

The restaurant is in a picturesque several-hundred-years-old house tucked behind the main church in Ragusa. If you blinked as you walked past, you would miss it.

We were seated at a table in the very private "wine room" surrounded by several hundred bottles of very expensive wine.



In front of Duomo Restaurant

The reservation was for dinner on Good Friday which limited Chef Ciccio Sultano a bit, as in these super-Catholic countries, people don't eat meat on this important day. So he was creative with fish!

We selected the "tasting menu." As the first few courses came out, I thought: what is this -- tapas? hors d'oeuvres?? miniature food????





As the waiter introduced each course, he would say “the chef recommends” suggesting to us how to eat it, or what part to eat first or what wine goes with it. For example, for the one above that looks like sushi, it was suggested we eat the caviar first. For most courses the plates for each of us were set down at the exact same time by three waiters.

I soon discovered that Chef Ciccio is a true artist.

As each course came out -- there were 14+ -- we were stunned with each plates' imagination, beauty and as we we soon discovered, taste. The flavors were complex, and pleasing with unexpected combinations and interesting textures. At various intervals, we were give an additional tidbit - my favorite being a “pre-dessert.”



This is Italy, so there is always bread on the table. We had varied flavors to choose from -- salty, crunchy, savory and peppery.



And dessert! By the time this course rolled around, we were stuffed. Somehow we felt asking for a doggie bag wouldn't be the thing to do here.

I am not a foodie, I am not a connoisseur of fine dining. I don't drink wine. But this was one of the most amazing food experiences I have ever had the pleasure to enjoy along with such nice companions. I will never forget it!



With Marleen (the birthday girl) and Deena.

March, 2016