

History and culture, charm and poetry, knowing love for cuisine: such are the exclusive ingredients of the Principe Cerami restaurant, a veritable atelier of haute cuisine. The restaurant is named after the Sicilian noble who came into possession of the Dominican monastery in 1866 and converted it into a hotel.

An innovative philosophy of hospitality has flourished ever since within the walls of these charming and lovely facilities. Fantasy and inspiration triumph at the Principe Cerami, in its settings, on its tables, in its food, in its service. A harmony of colours, a caress of soft lights and starry panoramas overlooking the Ionian Sea among age-old fragrances, delicate flavours and ecstasy of taste. The Sicilian gastronomic tradition shines through and is magically renewed by the creative artistry of the chef, Massimo Mantarro.



CHEF: Massimo Mantarro

A passionate interpreter of traditional Sicilian cuisine. His innovative creations are strongly inspired by the rich local gastronomic heritage, frequently combined with exotic ingredients. Massimo Mantarro started his career in 1987 at the Hotel Villa Sant'Andrea in Taormina. In 1991 he arrived at the San Domenico Palace and was very soon recognised as an emerging talent. In 1999 he was promoted to the position of Executive Sous Chef. After some relevant experiences with many famous Michelin Star awarded Chefs he finally became Executive Chef of the San Domenico Palace Hotel in 2003.

RESTAURANT MANAGER: Giuseppe Melita

A Grandmaster of the "art de l'accueil". Gourmet Traveller with a great passion for the Sicilian eno-gastronomic traditions. He broadened his professional experience in Paris and London for many years before coming back to Taormina and becoming 1st Maître d'Hotel at the San Domenico Palace.

SOMMELIER: Tiziana Pezzuti

She has grown up in the wine environment and cherished her family's passion promoting first of all the Sicilian wine tradition. She has had the chance to focus at the same time on the international enology while practising in Italy and abroad. She has been the Principe Cerami's sommelier since 2006.

ABOUT US



since 2008

... Sicilian age-old fragrances and delicate flavours



Rating : 80

Dinner is served in a softly-lit intimate room in winter and on a starry panoramic terrace overlooking the sea during the summer months ... the elegant service is combined with Massimo Mantarro's cuisine, based on different textures and temperatures, light cooking methods, Mediterranean flavours ... rich cheese selection ... prestigious cellar



Rating : 15,5

... an undoubtly talented chef, Massimo Mantarro is highly inspired by old local traditions ... excellent and delicate creative cuisine that maintains the distinctive characteristics of each ingredient in order to preserve original flavours ...magic romantic terrace in summer ... magnificent cheese selection ... wide and easy-to-read wine list ...



Rating : 

An elegant jewel ... a splendid panoramic terrace ...a talented young chef, Massimo Mantarro. His high quality creations are technically innovative, balanced in flavours and prepared with an original ingredient combination. Outstanding professional service ... ambitious wine list ...



INFO

Principe Cerami restaurant
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Opening times: from April to October, 07.30pm - 11.30pm

Ambience: intimate and elegant; jacket for men is required indoors but it is not necessary on the terrace

Seats: 24 (June – September located on a panoramic sea-view terrace)

Wine list: more than 800 labels

Water list

Coffee and tea list

Fortified wine list

Tasting menu