



Great Tasting Menu' Vigilia 2023

The variations of the dishes can lead to a difference in price

Oyster

Acorn bread cod fish, garlic, fennel, rosemary, maqui mayonnaise, orange fruit

2021

La giostra del carciofo

Artichoke, hazelnut, mint, parsley and black garlic and matticella style

2009

Polpo scordato, maionese sbagliata

Seared-pan octopus, creamy raspberries, green apple

2019

Santa Capa

Scallop, spices, broccoli, puffed rice

1999

Spaghetti Mancini "ajo-ojo e gamberi"

Spaghetti, garlic & oil, prawns, pecorino cheese, mint, lemon, slightly spicy crunchy almonds

2022

Triglia inzuppata

Red mullet, peppers, tomato, parsley, anchovies, onion

2023

Da Gaspè' a Sangioanni

Gaspè', jerusalem artichoke, pannacauda

2018

Stile Italiano

Ricotta goat cheese pappardella, porcini mushrooms, berries, lemon zest, nettle butter sauce

2023

Semifreddo di torrone

Noguat semifreddo, citrus fruits and elder

€ 280 p.p.

Wine pairing "Il Convivio" 4 glasses € 100,00 including aperitif

Wine pairing "Il Convivio" 6 glasses € 110,00 including aperitif