

Menu

STUZZICHINO BENVENUTI AL SUD (CE, D, G, S, LU)
A Contemporary Interpretation of Eggplant Parmigiana
By Chef Nino

CARPACCIO DI CAPASANTA (D, E, F, C)
Wild Raw Scallop Carpaccio with
Baby Cress and Aioli Variation of Squid Ink Paprika and Beetroot
Inama Vigneti Di Foscarino Soave D.O.C
By Chef Valerio

CAPPUCCINO DI MARE (D, E, F, M, C)
Lemon Scented Potato Espuma, Squid, Mussels, Sea Urchin
By Chef Nino

SFERA (D, E, F)
Parmigiano Reggiano Sphere
with Superior Oscietra Caviar and Lime Gel
Bava Thou Bianc Piemonte D.O.C. Chardonnay
By Chef Valerio

RISOTTO CAPRESE (D, C)
Carnaroli Rice, Mazzara Del Vallo Red Shrimps
Sandro Fay 'Il Glicine' Valtellina Superiore
D.O.C.G. Sassella
By Chef Nino

MANZO WAGYU (D, E, S02)
Grilled Wagyu Beef Tenderloin, Savoury Sabayon
and Heirloom Carrot
Villa Poggio Salvi Brunello Di Montalcino D.O.C.G.
By Chef Nino

LIMU POWER (D, E, G, S, LU)
Citrus in Different Consistency, Lemon Cream, Mandarin Ice Cream
Served with "Pan D'Arancio" Orange Cake
By Chef Nino

Allergens

(CE) Celery (C) Crustaceans (D) Dairy (E) Egg (F) Fish (G) Gluten
(LU) Lupin (M) Mollusc (MU) Mustard (N) Nuts (PN) Peanut
(SE) Sesame (S) Soy (S02) Sulphites



ONE-NINETY

The Cuisine of

Nino Ferreri & Valerio Pierantonelli



7-Course Dinner | SGD 198
Add-On Wine Pairing | SGD 88

Prices are subject to prevailing government taxes and service charge.