

## 7 COURSES TASTING MENU

Canapés

\*\*\*

Shrimps from Stretto, cucurbits and seafood sauce

\*\*\*

Amberjack, tomatoes, friggiteli and elderberry

\*\*\*

Aubergine, fig shovel and oxidated chocolate

\*\*\*

Tortellini, basil, almond, cuttlefish, 'nduja

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Catch of the day, grilled baby gem, lemon and anchovies

**Or**

Olive-crusted Lamb loin, green beans and sesame

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Peach, almond and basil

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Oxidated banana, chocolate and whisky

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Petit four

*7-courses Tasting Menu €225*

Wine Pairing 7 glasses €145  
Wine Pairing Premium 7 glasses €205

## 9 COURSES TASTING MENU

Canapés

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Shrimps from Stretto, cucurbits and seafood sauce

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Amberjack, tomatoes, friggiteli and elderberry

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Tenerumi non hai scampo...

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Aubergine, fig shovel and oxidated chocolate

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Tortellini, basil, almonds, cuttlefish, 'nduja

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Red mullet, sunflower, carrots and bergamotto

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Olive-crusted Lamb loin, green beans and sesame

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Peach, almond and basil

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Hazelnuts, ricotta and coffee

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Petit four

*9-courses Tasting Menu €250*

Wine Pairing 9 glasses €160  
Wine Pairing Premium 9 glasses €220

Raw fish has been blast chilled in accordance with Regulation (EC) No 853/2004.  
Guests with allergies or intolerances are kindly requested to consult the dining room staff for further information, in accordance with Regulation (EU) No 1169/2011.