

7 COURSES TASTING MENU

Canapés

White shrimps, cucurbits and seafood sauce

Marinated amberjack, tomatoes and cherry

Aubergine, fig shovel and oxidated chocolate

Tortellini, basil, almond, cuttlefish, 'nduja

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

Or

Olive-crusted Lamb loin, green beans and sesame

Peach, almond and basil

Hazelnuts, ricotta and coffee

Petit four

7-courses Tasting Menu €225

Wine Pairing 7 glasses €145

Wine Pairing Premium 7 glasses €205

9 COURSES TASTING MENU

Canapés

White shrimps, cucurbits and seafood sauce

Marinated amberjack, tomatoes and cherry

Tenerumi non hai scampo...

Aubergine, fig shovel and oxidated chocolate

Tortellini, basil, almonds, cuttlefish, 'nduja

Red mullet, sunflower, carrots and bergamotto

Olive-crusted Lamb loin, green beans and sesame

Cherries and pine nuts

Oxidated banana, chocolate and whisky

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.