

TASTING MENU

7 courses tasting menu €235

Wine pairing 7 glasses €145

Wine pairing Premium 7 glasses €205

9 courses tasting menu €260

Wine pairing 9 glasses €160

Wine pairing Premium 9 glasses €220

Starters

Amberjack, green beans, lovage and eucalyptus

Aubergine, prickly pear cactus and oxidized chocolate

Marinated foie gras peach and wine

Tenerumi and tomato

First courses

Spaghetti, celery, smooth clams and tarragon

Tortellini, basil, almond, cuttlefish, `nduja

Bottone stuffed with Sarde a Mare, fennel and saffron

Peppers risotto, scampo and balsamic herbs

Main Courses

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

Sunflower red mullet

Olive-crusted Lamb loin and blossomed courgettes

Pigeon, borlotti beans, sumac and black elderberry

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.

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