

## 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, snow peas, lovage and eucalyptus

Scampo, white asparagus, mushrooms and pine

Marinated foie gras, loquats and beetroot

Artichoke, truffle and wild garlic

62

## First courses

Spaghetti, roasted carrot, sea urchin and sicilian curry

Tortellini, basil, almond, cuttlefish, `nduja

Bottone stuffed with Sarde a Mare, fennel and saffron

Risotto, green mustard, shrimps from "lo stretto" and black elderberry

64

## Main Courses

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

Sunflower red mullet

Samphire-crusted Lamb loin, ash-cooked green peas and red chicory

Pigeon, borlotti beans, sumac and spring herbs bouquet

72