

TASTING MENU

7 courses tasting menu €225

Wine pairing 7 glasses €145

Wine pairing Premium 7 glasses €205

9 courses tasting menu €250

Wine pairing 9 glasses €160

Wine pairing Premium 9 glasses €220

Starters

Marinated Amberjack, tomatoes and cherry 56

Tenerumi non hai scampo... 60

Marinated foie gras, peaches and wine 60

Aubergine, fig shovel and oxidated chocolate 54

First courses

Spaghetti, Ash- baked courgettes, clams and verbena 56

Tortellini, basil, almond, cuttlefish, `nduja 60

Bottone stuffed with Sarde a Mare, fennel and saffron 56

Risotto, aromatic herbs, mantis shrimps and Mediterranean seaweeds 56

Main Courses

Catch of the day, grilled baby gem, parsley and anchovies 71

Red mullet, sunflower, carrots and bergamotto 65

Olive- crusted Lamb loin, green beans and sesame 71

Pigeon, candied citron, pepper and capers 71

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.