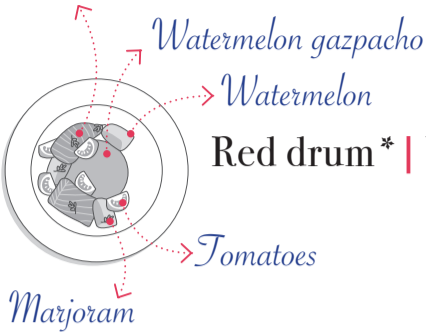


TASTING MENU

100€ per person

ENTRÉE

Seared red drum



Watermelon gazpacho

Watermelon

Red drum * | Watermelon gazpacho

| Tomatoes | Marjoram

Tomatoes

Marjoram

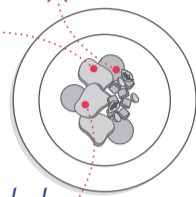
Veal eye round

Lemon chickpea cream

Veal eye round | Lemon chickpea

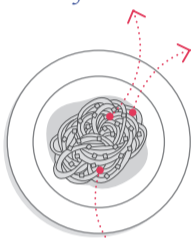
| Cucumber | Mint | Peanuts

Cucumber, peanut and mint salad



FIRST COURSES

'Nduja creamed tagliolini



Garlic and chicory coffee cream

'Nduja tagliolini | Garlic and chicory

| Preserved lemons

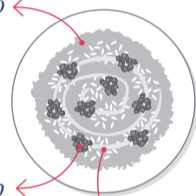
Preserved lemon

Tamarind risotto

Risotto | Tamarind | Pine nuts | Rhubarb

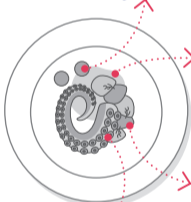
Fresh rhubarb

Pine nuts cream



SECOND COURSES

Rosemary and lard pesto



Sweet potato cream

Octopus | Sweet potato | Bell peppers | Lard

Rosemary bell peppers

Roasted octopus

Beef tataki

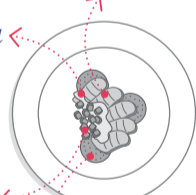
Smoked stracciatella

Beef tataki | Smoked stracciatella

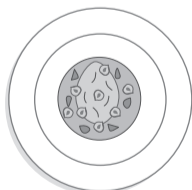
| Zucchini | Black pepper

Scapece zucchini

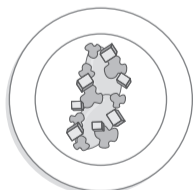
Black pepper zucchini cream



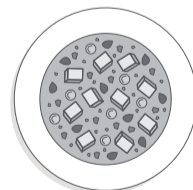
DESSERT OF YOUR CHOICE



**Hazelnut,
Apricot,
Tarragon,
Rum**



**White chocolate
with tea, Peaches,
Cinnamon, Saffron**



**Watermelon,
Green peppers,
Sichuan pepper,
Lime, Black olives**

*Blast frozen product according to Reg. CE 852/04 of the HACCP.

WINE PAIRING

A wine tasting itinerary enhances and harmonizes your dinner. Let our sommeliers guide you through a wine pairing experience that perfectly fits your taste and matches your selection of dishes.

3 Glasses - 30€

4 Glasses - 40€

5 Glasses - 50€