

È S S È N Z A

S I M O N E N A R D O N I



MENU

TASTING MENU

AVVICINANDOSI € 55,00

Three savoury courses of Chef's choice to
experience our cuisine

VISIONI & PROSPETTIVE € 80,00

Our evolving cuisine: 5 courses of Chef's choice
from the appetizer to the dessert

RADICI NEL CEMENTO € 100,00

Our whole essence in 8 courses

Wine-pairing recommended

[3 glasses] € 35,00

[4 glasses] € 40,00

[5 glasses] € 45,00

^ For more than 5 covers,
the tasting menu is mandatory for the whole table

FISH COURSES

Squid Spaghetti, Aji Amarillo 13	€ 30,00
Wafer, Raw from the Sea and Vichyssoise 2-12-13-14	€ 30,00
Avocado, Pickled Zucchini, Gazpacho and Prawns 14	€ 30,00
Panzanella, Molluscs, Burrata, Pepper Sorbet 2-4-13	€ 30,00
Terrine of Eel and Foie-Gras, Plums 12	€ 30,00

MEAT COURSES

Whole Pigeon 7	€ 35,00
Duck, Foie-Gras Sauce, Cherries 7 (for 2 people)	€ 35,00 pax
Lamb and salted shallots 7	€ 32,00
Wellington style Beef 7	€ 32,00
Japanese Wagyu 7	€ 60,00
Can be added to the tasting menu with a surcharge of € 20 per person	

PASTA COURSES

Pea Raviolo, Eel Broth, Lemon Bread, Mint Oil 2-3-13	€ 24,00
Broken candles, Mantis shrimp, Almond, Coppiette powder 2-6-14	€ 26,00
Pork ravioli, Plum Broth, Grapefruit and soy 2-3	€ 24,00
Yellow Rice, Nigella, Black Cuttlefish 4-13	€ 26,00
Spaghetti Oyster & Caviar 2-13	€ 40,00
Can be added to the tasting menu with a surcharge of € 10 per person	

È S S È N Z A
S I M O N E N A R D O N I



DESSERT

CHEESE SELECTION 4

€ 15,00

PEACH, VIOLET AND ALMOND 1-3-4-6

€ 15,00

Wine pairing

LO CHARTREUSE VERDE

€ 8,00

ANANAS, PASSION FRUIT
AND COCCO 1-2-3-4-6

€ 15,00

Wine pairing

VERMOUTH ROSSO STEFANO ANTONUCCI

€ 8,00

BUFFALO MILK, RHUBARB, RASPBERRY
AND PINK PEPPER 1-2-3-4

€ 15,00

Wine pairing

ANARCHIA COSTITUZIONALE, MOSCATO VIGNETI MASSA

€ 8,00