

TASTING MENU

AVVICINANDOSI € 60,00

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

VISIONI & PROSPETTIVE € 85,00

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

RADICI NEL CEMENTO € 110,00

Our whole essence in 8 courses

Wine-pairing recommended

- [3 glasses] € 40,00
- [5 glasses] € 50,00
- [I Grandi Calici] € 100,00

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

Blast chilling ensures the quality and safety of some
products, as described in the HACCP Plan in accordance with
Reg. CE 852/04.

FISH

Scampi, String Beans, Jalapeño 14 € 32,00

Wafer, raw from the sea, Vichyssoise 2-3-4-12-13-14 € 32,00

Crab, Summer Soup, Curry 12-13-14 € 30,00

Catch of the day,
Red Shrimp extraction, Coconut, Black Garlic 4-12-14 € 32,00

Terrine of Eel and Foie-gras, Plums 4-12 € 30,00

MEAT

Whole the Pigeon € 35,00

Duck in more service
(min. for 2 people) 4-7 € 35,00 pp

Lamb, Eggplant, Wasabi Yogurt 4-7 € 32,00

Japanese Wagyu € 65,00
It can be included in the tasting menu with a surcharge of 20 € a pp

PASTES

Spaghetti Oyster & Caviar 2-13 € 50,00
It can be included in the tasting menu with a surcharge of 15 € a pp

Smoked Potatoes Bottone,
Sea Snails 2-3-4-12-13 € 26,00

Plin Stuffed with Rabbit all'Ischitana,
Castelmagno Cheese 2-3-4 € 26,00

Risotto, Glazed Sweetbread,
Goat Cheese, Vermouth, Karkadè 4 € 28,00

ALLERGENS

1 sugar - 2 gluten - 3 eggs - 4 lactose - 6 shell fruit -
7 mustard - 12 fish - 13 clams - 14 shellfish

