

TASTING MENU

AVVICINANDOSI €60,00

3 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

Grandi Calici €100,00

For more than 4 covers, the tasting
menu is mandatory for the whole table.

FISH

SQUID SPAGHETTI €32,00

Aji Amarillo

CATCH OF THE DAY €32,00

Galletti Mushrooms, cannolicchi
Clams and Sakè Souce

DEMI-SEL CODEFISH €32,00

Saffron tripe,
Cauliflower Cous-Cous

CATCH OF THE DAY €32,00

Black Cabbage, Citron Marmelade,
Bagna Cauda Souce

TERRINE €32,00

Of Eel and Foie-Gras, Pear, Leek
and Levistico

MEAT

WHOLE THE PIGEON €35,00

DUCK in more service €35,00pp

(min 2 people)

LAMB €35,00

Pumpkin, Nduja

PORK (min 2 people) €35,00pp

Cannellini Beans, Chorizo

JAPANESE WAGYU €65,00

(It can be included in the tasting menu
with a surcharge of 20n€ pp)

PASTES

SPAGHETTO €50,00

Oyster & Caviar (It can
be included in the tasting menu with a
surcharge of 15€ pp)

TORTELO €26,00

Of Fermented Tomato, Soia, Plum

PLIN €26,00

Stuffed with Rabbit all'Ischitana,
Castelmagno Cheese

RISOTTO €28,00

Glazed Sweetbread, Goat
Cheese, Vermouth, Karkadè

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

DESSERT



DILL, KIWI, TARRAGON
€15,00



RHUBARB, PINK PEPPER, ALMOND
€15,00



PEANUTS, CHOCOLATE, CARAMEL
€15,00



WHISKEY CREAM, POP-CORN, BANANA
€15,00



CHEESE SELECTION
€20,00



WINE-PAIRING RECOMENDED

THE GREEN CHARTREUSE
€10,00

RED VERMOUTH OF STEFANO ANTONUCCI
€10,00

CA' D' GAL, MOSCATO D'ASTI
€10,00

SHAKED COFFEE
€10,00

