

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

RAW FISH €32,00

Radish, Warm Ceviche

CATCH OF THE DAY €32,00

cannolicchi Clams and Sakè Sauce

CATCH OF THE DAY €32,00

Black Cabbage, Citron,
Bagna Cauda Sauce

TERRINE €35,00

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

JAPANESE WAGYU €65,00

(It can be included in the tasting menu
with a surcharge of 25€ pp)

PASTES

SPAGHETTO €50,00

Oyster & Caviar

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

BUTTON €26,00

Stuffed With Broccoletti,
Baby Squid

PLIN €26,00

Stuffed with
Rabbit all'Ischitana,
Castelmagno Cheese

RISOTTO €28,00

Comté Cheese, Oxidized Pear

In application of the EC Regulation
1169/2011, in our laboratory there are
various allergenic foods, so please
communicate any type of allergy to the
staff. Some products are subjected to
temperature reduction, 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

