



TASTING MENU

AVVICINANDOSI 60

3 savoury courses of chef's choice to experience our cuisine

Wine-pairing three glasses 30

Special Glasses 50

VISIONI & PROSPETTIVE 85

Our evolving cuisine in 5 courses of chef's choice from the appetizer to the dessert

Wine-pairing four glasses 40

Special Glasses 70



RADICI NEL CEMENTO 110

Our whole Essence in 8 courses of chef's choice from the appetizer to the dessert

Wine-pairing five glasses 50

Special Glass 100

A selection of cheeses is available upon your request

25

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

FISH

ROCK...MARINE SUGGESTION 35

Raw Fish, Sea Urchin Sauce, Black Sesame

CRAB SALAD 35

Dry Minestrone, Crab Soup, Curry

CATCH OF THE DAY 35

Cannolicchi Clams and Sakè Sauce

TERRINA 5

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



MEAT

WHOLE THE PIGEON 35

DUCK in more service 35pp
(min 2 people)

LAMB 35

Bernese Sauce

JAPANESE WAGYU (100gr) 65

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



PASTES

SPAGHETTO 50

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

TAGLIOLINI 28

Black Garlic, Cuttlefish, Truffle

BOTTONI 28

Stuffed with Broccoletti, Ciauscolo

RISO 28

Sweetbread, Vermouth, Karkadè



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 described in the HACCP Plan in accordance with Reg. CE 852/04

DESSERT



DILL, KIWI, TARRAGON
15,00



RHUBARB, PINK PEPPER, ALMOND
15,00



PUMPKIN, HAZELNUT, MANDARIN
15,00



ZAFFERANP, YOGURT, PASSION FRUIT
15,00



CHEESE SELECTION
25,00



WINE-PAIRING RECOMENDED

LA CHARTREUSE VERDE
10,00

VERMOUTH ROSSO STEFANO ANTONUCCI
10,00

CA' D' GAL - LUMINE 2022
10,00

MACULAN - DINDARELLO 2021
10,00