

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

It is possible to add a selection of cheeses upon your request
25

The chosen menu is intended for the entire table.

For tables of more than 4 people, participation in the same tasting menu is requested for the entire table.

FISH

ROCK..MARINE SUGGESTION 35
35 Raw Fish, Sea Urchin Sauce, Black Sesame

RAW FISH 35
Rosa di Gorizia Radish, Purple Carrot Gazpacho

CATCH OF THE DAY 35
Cannolicchi Clams and Sakè Sauce, White Asparagus

TERRINA 35
of Eel and Foie-Gras, Plum Chutney

MEAT

WHOLE THE PIGEON 35

DUCK in more service 35pp
(min 2 people)

LAMB AND ARTICHOKE 35

BEEF 35
First of the Season

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

PLIN 28
Stuffed with Duck and Mushroom, Coffee and Foie-Gras Sauce

RISOTTO 28
Buche de Chevre Cheese, 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.

DESSERT

WINE-PAIRING RECOMENDED



DILL, KIWI, TARRAGON
15,00

THE GREEN CHARTREUSE
10,00



RHUBARB, PINK PEPPER, WHITE CHOCOLATE
15,00

RED VERMOUTH OF STEFANO ANTONUCCI
10,00



TORTOLO BRULEE', MILK AND COFFEE
15,00

ANISETA MELETTI
10,00



SAFFRON, YOGURT, PASSION FRUIT
15,00

MACULAN - DINDARELLO 2021
10,00



CHEESE SELECTION
25,00

