

TASTING MENU

VISIONI & PROSPETTIVE 90

Our evolving cousine in 5 courses
od chef's choice fro the appetaizer
to the dessert

Wine-pairing four glasses 40

Special Glasses 70

RADICI NEL CEMENTO 120

Our whole Essence in 8 course od
chef's choice from the appetaizer
to the dessert

Wine-paring 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

TUNA TARTARE 35

Pistachio Water,Basil,Caviar

PANZANELLA 35

Catch of the day,Burrata
Cheese,Roasted Pepper Ice Cream

CATCH OF THE DAY 35

cannolicchi Clams and Sakè Souce

TERRINE 35

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

MEAT

WHOLE THE PIGEON 35

DUCK in more service 35pp

(min 2 people)

HERBS LAMB 35

JAPANESE WAGYU 65

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

PASTES

SPAGHETTO 50

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

TAGLIOLINI 30

Black Garlic,Cuttlefish,
Truffle Sensation

PLIN 30

Stuffed with
Duck,Mushroom, Coffee Sauce

RISOTTO 30

Powdered and Cream Puttanesca Sauce

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



ANETO, KIWI, DRAGONCELLO

15,00

RABARBARO



PEPE ROSA, CIOCCOLATO BIANCO

15,00

ZAFFERANO

YOGURT, PASSION FRUIT

15,00



SELEZIONE FORMAGGI



25,00

ABBINAMENTO CONSIGLIATO

LA CHARTREUSE VERDE

10,00

VERMOUTH ROSSO STEFANO ANTONUCCI

10,00

MACULAN - DINDARELLO 2021

10,00