

Executive Chef Alessandro Liberatore

HORS D'OEUVRES

Suckling Pig

Roasted capocollo terrine, savoy cabbage medallion, sour gardener,
Parsley mayonnaise, black salsify

€ 29

Red Mullet *

Stuffed with tomato pesto, smoked onion juice, ash oil, Primo sale cheese, grapefruit jelly

€ 30

Cabbage ✓

Sweetly cooked cauliflower lacquered with miso, bran pepper, vegetarian mayonnaise, spinach sprout

€ 28

FIRST COURSES

Risotto

Melotti rice with pumpkin, beef stew, acidic pumpkin brunoise and its carpaccio,
Bolgheri wine reduction

€ 34

Raviolo

Shrimp, nduja (spicy sausage), fior di latte, Jerusalem artichoke cream, dill, citron

€ 28

Fusillo ✓

Organic chickpeas, brown base of toasted vegetables, black cabbage in various consistencies,
sesame brittle, lemon scent

€ 32

SECOND COURSES

Sole Fish *

Rack in an herb crust, seared squid, black sauce, cauliflower variation, tarragon béarnaise

€ 39

Fished of the day

Cacciucco stew, anchovy crumble, olives, burrata cream cheese, braised escarole

€ 40

Duck

Breast in two consistencies, marinated and "sausaged", orange endive, anchovy mayo,
celeriac cream, crunchy pastry

€ 40

Cheek

Of veal braised with red wine, glazed seasonal vegetables, thyme mayo, vegetable ash powder

€ 32

Beet ✓

Cooked in pastrami, braised lettuce, sweet root, aromatic quinoa salad

€ 30

* Sustainable fishery

NB. Our dishes may contain allergen ingredients. As required by the legislative decree ex Reg.UE n: 1169/11 a complete list is available for you upon request to our staff.

Executive Chef Alessandro Liberatore

TASTING MENU

Curiosity € 85

Red Mullet *

Stuffed with tomato pesto, smoked onion juice, ash oil,
Primo sale cheese, grapefruit jelly

Mushroom

Chanterelle mushrooms, trumpet mushrooms and sautéed porcini mushrooms,
caramelized shallot stew, Parisian gnocco, mustard chips

Candy

Cod and caper, pil pil, Taggiasca olive, roasted leek cream

Duck

Breast in two consistencies, marinated and "sausaged", orange endive, anchovy mayo,
celeriac cream, crunchy pastry

My Malaga

Smoked cream jelly, vanilla mousse, rum honey reduction, cream ice-cream,
macerated raisins

Minimum 2 persons.

Every substitution in the tasting menu will have a surcharge of € 15 per course.

 Sustainable fishery

NB. Our dishes may contain allergen ingredients. As required by the legislative decree ex Reg.UE n: 1169/11 a complete list is available for you upon request to our staff.

Pastry Chef Luca Tedino

DESSERT

€ 18

Chestnut

Chestnut variation, caramelized lemon compote, hazelnut namelaka, Italian meringue

Pumpkin

Button of cardamom cream, pumpkin flavoring, crumble, mascarpone cream

Banana and blueberries



Banana tart, blueberry sorbet, caramel Chantilly, yogurt sauce

Coconut Passion

Frosted cake, coconut pastry, exotic sorbet, passion fruit sauce, coconut filet

Kouign-amann

Crunchy ice cream, English cream

"waiting time 15 minutes"

Selection of Cheese

NB. Our dishes may contain allergen ingredients. As required by the legislative decree ex Reg.UE n: 1169/11 a complete list is available for you upon request to our staff.