

*Starters*

*18,00 €*

*Red Shrimp, Beef Lard, Marjoram*

*Mackerel, Tomato and Mozzarella*

*Red Mullet, Coconut, Pecorino Cheese*

*Scapecce Egg*

*Pork, Red Onion and Aceto Balsamico*

*First Course*

*18,00 €*

*Pasta Mista, Octopus Ragù, Potato Foam*

*Spaghettoni, Langoustines, Omentum, Truffle*

*Cold Tubettone with Chicken and Herbs*

*Risotto, Aubergines, Anchovies*

*Tortello with Warm Beef, Foie Gras,*

*Wild Strawberries and Chive*

*Main Course*

*21,00 €*

*Catch of the day, Canasta Salad, Radish and Lemon*

*Swordfish, Almond, Friggiteli, Tarragon*

*Cod, Seaweed, Beetroot*

*Duck, Tomato and Lavender*

*Lamb, Green beans, Goat milk, Sumac*

*Tasting*

*5 Courses*

*50,00 €*

*Tasting*

*7 Courses*

*70,00 €*

*Including Wine Pairing*

*80,00 €*

*Including Wine Pairing*

*110,00 €*

*The tasting menus are meant to be for the entire table*

*Cover 3,00 €*