

TASTINGS

(The tasting menu is served just for the **WHOLE TABLE** with possibility of composing on condition that it's made by **THE SAME DISHES** for everyone.

The 5 and 6 tasting menus are served only before 9:30 pm)

...4 SAMPLES(1starter,1first course,1main course,1 dessert)	€ 42,00 p.p.
...5 SAMPLES (2starters,1first course,1main course,1 dessert)	€ 50,00 p.p.
...6 SAMPLES (2starters,2first courses,1main course,1 dessert)	€ 58,00 p.p.

STARTERS

ASPARAGUS,Parmigiano Reggiano ice cream,onion,licorice (V)(1,3,7)	€13,00
64°C sous vide EGG,miso and potato foam, shitake mushrooms (GF,V) (3,6,7)	€13,00
STEAK tartare,amaranth popcorn, sweet garlic mayonnaise porcini mushrooms powder (GF) (3)	€ 14,00
Grilled CALAMARI,potato and lemon cream,fried caper,rocket pesto (GF) (11,14)	€ 15,00

FIRST COURSES

GORGONZOLA cheese ravioli,peanuts,tamarind,cumin (V)(1,3,5,7)	€14,00
Spaghetti with 'NDUJA(spreadable spicy salami),almond milk,herring caviar,basil (1,4,8)	€ 15,00
Rice ARANCINO stuffed with shellfish,squid ink Thai sauce and wild fennel (GF)(2,3,4,5,6,7,8,14)	€ 15,00
Tagliatelle with raw RED PRAWNS, pioppini mushrooms,sesame seeds (1,2,3,11)	€ 16,00

MAIN COURSES

Roasted OCTOPUS,celeriac,green apple,spinach,cardamomo (GF) (9,14)	€ 21,00
CROAKER fillet,grilled escarole salad,pine nuts,raisin cream,olive powder (GF) (1,4,8)	€ 22,00
GUINEA-FOWL,roasted artichoke,pistachio cream and marjoram (GF)(8,9)	€ 21,00
Crispy VEAL with tuna sauce (GF) (3,4,5,14)	€ 24,00

CHEESE

...dairy cheese, goat cheese, sheep cheese... (GF) (7)	€15,00
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DESSERT

€ 9,00

COCONUT foam,lime sorbet,cardamomo meringue,peanut butter (GF)(3,5)

CHEESECAKE cream,smoked strawberry sorbet,licorice and balsamic vinegar(1,3,7)

WHITE CHOCOLATE and olive oil cream,lavender slush,passion fruit,puffed rice (GF)(7)

CHAMOMILE ice cream, lemon cream,caper meringue,honey caviar,walnut (GF)(3,7,8)

Salted POPCORN ice cream, toffee, smoked tea crumble,dark chocolate ganache (1,3,7)

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SAN FELICE mineral water €3,00

Cover charge included

(GF): gluten free, (V): vegetarian dish

Allergen information:

(1)cereals containing gluten or their hybridised strains, (2)crustaceans, (3)eggs, (4)fish, (5)peanuts, (6)soya, (7)milk, (8)tree nuts,

(9)celery and celeriac,(10)mustard, (11)sesame seeds, (12)sulphur dioxide and sulphites (at concentration of more than ten parts per million), (13)lupin, (14)molluscs.