TASTINGS

(The tasting menu is served just for the <u>WHOLE TABLE</u> with possibility of composing on condintion that it's made by <u>THE SAME DISHES</u> 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

64°C sous vide EGG,miso and potato foam, shitake mushrooms (GF,V) (3,6,7)	€13,00
AUBERGINE (EGGPLANT) PARMIGIANA and licorice (GF,V)(7)	€ 14,00
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
Marinated MACKEREL,cucumber,yogurt,cardamomo (GF)(4,7)	€ 14,00

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, seasonal mushrooms, sesame seeds (1,2,3,11)	€ 16,00

MAIN COURSES

Roasted OCTOPUS, potato, peas, mint and caper powder (GF) (9,14)	€21,00
CROAKER fillet, grilled escarole salad, pine nuts, raisin cream, olive powder (GF) (1,4,8,10)	€ 22,00
GUINEA-FOWL, roasted friggitello pepper, 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.