

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

64°C sous vide EGG,miso and Jerusalem artichoke foam,roasted artichoke (GF,V) (3,6,7)	€13,00
SAUSAGE flavored by us,roasted radicchio,stracchino cheese foam,tamarind (GF)(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
Salted CODFISH,celeriac puree,celery juice,savoy cabbage,bergamot (GF)(4,7,9)	€ 14,00

FIRST COURSES

SPAGHETTI with pistachio and miso cream,bergamot and herbs (V)(1,6,8)	€ 14,00
Crispy potato GNOCCHI,Gorgonzola cheese,turnip tops and horse radish (V)(1,3,7)	€ 14,00
LAMPREDOTTO ravioli,chicory,N'duja (1,3)	€ 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

MONKFISH, bagna cauda sauce, artichoke and licorice (GF)(4,9)	€21,00
AMBERJACK fillet, dashi broth, ginger, almond cream, spinach (GF)(4,8)	€ 22,00
GUINEA-FOWL, smoked chestnut cream, shiitake mushrooms, laurel (GF)(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
--	--------

DESSERT

€ 9,00

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

Smoked MASCARPONE cream, licorice biscuit, chicory slush (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)

-

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.