



“UN VIAGGIO SENSORIALE”

ABBINAMENTO VINO “IN GIRO PER L’ITALIA” “AROUND ITALY” WINE PAIRING

5 Calici da degustazione

5 Tasting glasses

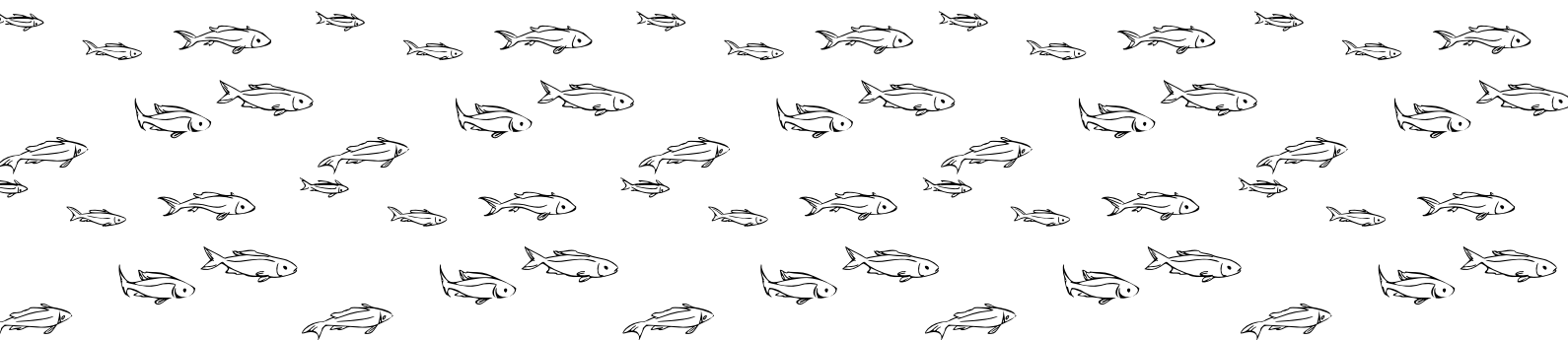
50 € a persona / per person

ABBINAMENTO ANALCOLICO “ZERO” “ZERO” ALCOHOL FREE PAIRING

4 Calici da degustazione

4 Tasting glasses

50 € a persona / per person



DEGUSTAZIONE

TASTING MENU

RICCIOLA

tataki con leche de tigre alle susine, latte di cocco, olio di foglie di fico, mais

Amberjack tataki, plums leche de tigre, coconut milk, figs leaves oil, corn

22€

(Allergeni/Allergens 4, 5)

MAZZANCOLLE

scottate con il loro fondo, melanzana, stracciatella pugliese

Seared tiger prawns their broth, aubergine, stracciatella cheese from Puglia

(Allergeni/Allergens 2,7,10)

SPAGHETTINO TIEPIDO

pastificio Felicetti, sgombero marinato, latte di mandorla, colatura di alici, aglio orsino, paprika

Spaghettoni served warm, marinated mackerel, almond milk, anchovies sauce, wild garlic, paprika

(Allergeni/Allergens 1,4,8)

CODA DI ROSPO

lattuga romana arrosto, cipollotto e zenzero

Monkfish, Romain lettuce, spring onion and ginger sauce

(Allergeni/Allergens 1, 3, 4, 5, 10)

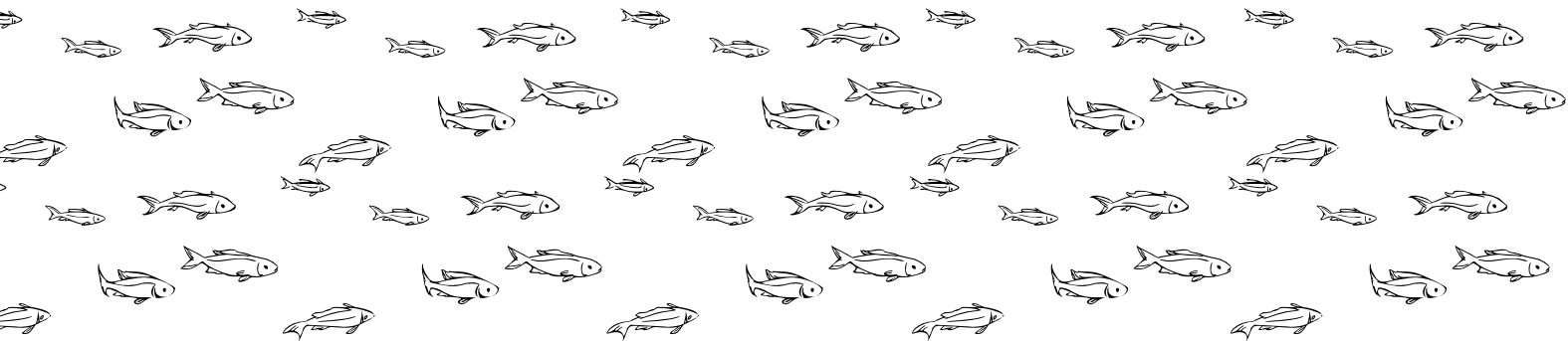
CHEESECAKE

destrutturata con lamponi, barbabietola, cetriolo, pepe di Sichuan

Deconstructed cheesecake, raspberries, beetroot, cucumber, Sichuan pepper

(Allergeni/Allergens 3, 7)

80 EURO A PERSONA/PER PERSON



**IL MENU È INTESO PER TUTTO IL TAVOLO E NON È CONDIVISIBILE
THE MENU WILL BE SERVED TO THE WHOLE TABLE AND IT'S NOT SHAREABLE**

Antipasti

RICCIOLA

tataki con leche de tigre alle susine, latte di cocco, olio di foglie di fico, mais

Amberjack tataki, plums leche de tigre, coconut milk, figs leaves oil, corn

22€

(Allergeni/Allergens 4, 5)

TRIGLIA

grigliata con crumble di peperone crusco, semi di zucca, fondo di pesce, salsa al peperoncino, limone salato

Grilled red mullet, crusco pepper, pumpkin seed, fish broth, chilli pepper sauce savory lemon

20€

(Allergeni/Allergens 1, 4, 6, 10)

MAZZANCOLLE

scottate con il loro fondo, melanzana, stracciatella pugliese

Seared tiger prawns, aubergine, stracciatella cheese from Puglia

20€

(Allergeni/Allergens 2,7,10)

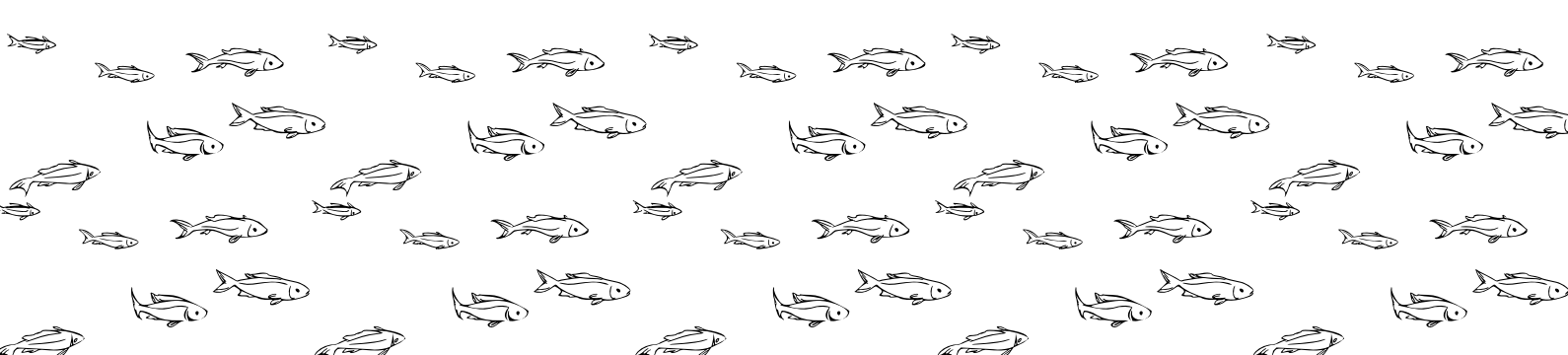
MELANZANA

panna acida, senape, olio all'erba cipollina, sedano

Aubergine, mustard sour cream, chives oil, celery

18€

(Allergeni/Allergens 7,9,10)



ACQUA NATURALE O FRIZZANTE MICROFILTRATA- STILL OR SPARKLING MICROFILTERED WATER 3€

COPERTO E PANE - COVER CHARGE AND BREAD 4,00€ P.P.

OLIO EVO O BURRO EXTRA - EXTRA OLIVE OIL OR BUTTER 2€ P.P.

SERVIZIO NON INCLUSO-SERVICE NOT INCLUDED

***Prodotti abbattuti all'origine / Products blast chilled at the origin**

Primi Piatti

LINGUINE

pastificio Benedetto Cavalieri, crudo di mazzancolle e bisque

Linguine "Benedetto Cavalieri", raw prawns with their bisque

24€

(Allergeni/Allergens 1, 2, 7, 10)

SPAGHETTINO TIEPIDO

pastificio Felicetti, sgombro marinato, latte di mandorla, colatura di alici, aglio orsino, paprika

Spaghetтино served warm, marinated mackerel, almond milk, anchovies sauce, wild garlic, paprika

22€

(Allergeni/Allergens 1,4,8)

TORTELLI

ripieni di garusoli, cozze, capesante, salsa di zucchine, maggiorana, cipollotto, zenzero

Homemade tortelli stuffed with scallops, sea snails, mussels; courgettes, marjoram, spring onion, ginger

26€

(Allergeni/Allergens 1, 3, 7, 10, 14)

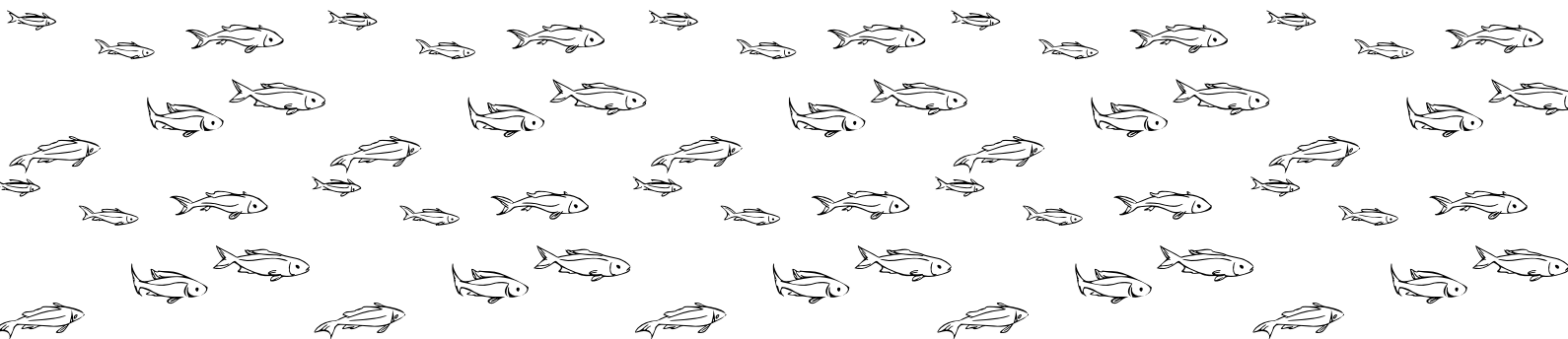
RISOTTO

dragoncello, erba cipollina, menta, pomodoro

Risotto with chives, dill, mint, seasonal tomatoes

20€

(Allergeni/Allergens 7, 10)



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Secondi Piatti

BISATTO

grigliato, pak choi, pesche allo zenzero, rafano, aceto di mele

Grilled eel, pak choi, peaches marinated in ginger juice, horseradish, apple vinegar

35€

(Allergeni/Allergens 4, 7)

CODA DI ROSPO

lattuga romana arrosto, cipollotto e zenzero

Monkfish, Romain lattuce, spring onion and ginger sauce

32€

(Allergeni/Allergens 1, 3, 4, 5, 10)

PIOVRA

grigliata*, finocchi, capperi, frutto della passione

**Grilled octopus, fennels, cappers, passion fruit*

32€

(Allergeni/Allergens 10, 14)

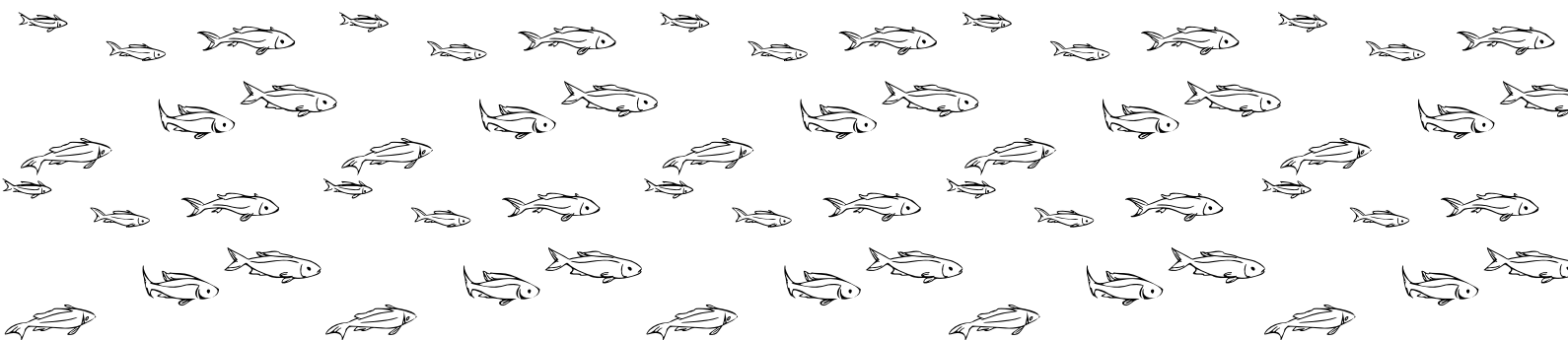
COSCIA D'ANATRA

funghi, pak choi, cipolla agrodolce, senape

Duck thigh, mushrooms, pak choi, mustard

32€

(Allergeni/Allergens 9, 10)



ACQUA NATURALE O FRIZZANTE MICROFILTRATA- STILL OR SPARKLING MICROFILTERED WATER 3€

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Dolci

Tiramisù Espresso

Espresso Tiramisù

(Allergeni/Allergens 1, 3, 7)

10 €

CHEESECAKE

Cheesecake destrutturata con lamponi, barbabietola, cetriolo, pepe di Sichuan

Deconstructed cheesecake, raspberries, beetroot, cucumber, Sichuan pepper

(Allergeni/Allergens 3, 7)

12 €

Semifreddo alla pesca, pesche allo zenzero, meringa, liquirizia

Peach parfait, peaches with ginger, meringue, licorice

(Allergeni/Allergens 3,7)

12 €

Caramello salato gelato, yogurt, nocciola, latte di cocco, cioccolato, pistacchio

Salted Caramel iced cream, yoghurt, hazelnuts, coconut milk, chocolate, pistachio

(Allergeni/Allergens 1,3,7,8)

12 €

Formaggi

Cheeses

Assaggio

Single tasting

8 €

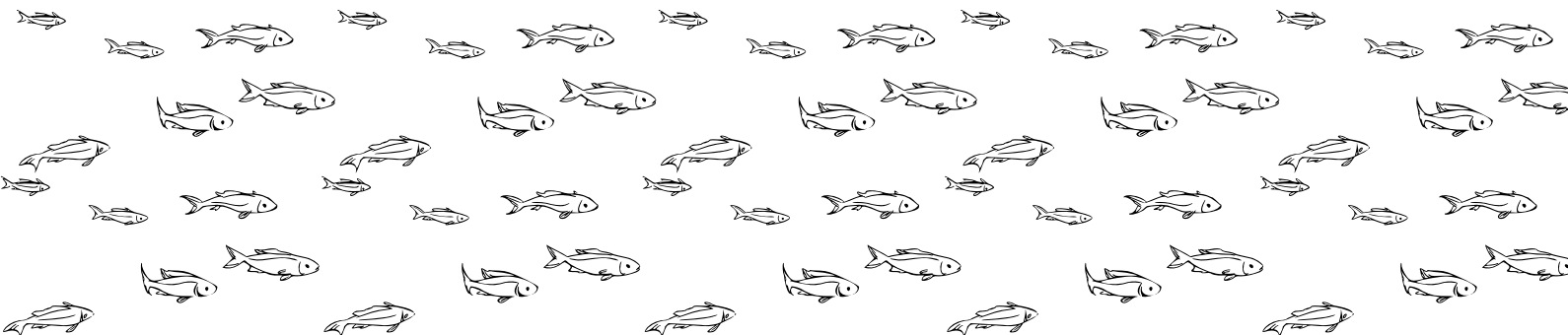
(Allergeni/Allergens 7)

Degustazione di Formaggi

Assorted cheeses

20 €

(Allergeni/Allergens 7)



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Allergeni

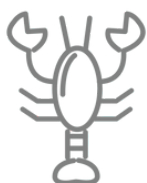
ALLERGENS



1 GLUTINE
1 GLUTEN



8 FRUTTA A GUSCIO
8 TREE NUTS



2 CROSTACEI
2 CRUSTACEANS



9 SENAPE
9 MUSTARD



3 UOVA
3 EGGS



10 SEDANO
10 CELERY



4 PESCE
4 FISH



11 SEMI DI SESAMO
11 SESAME SEEDS



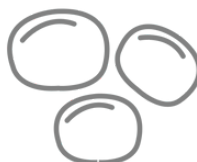
5 ARACHIDI
5 PEANUTS



12 SOLFITI
12 SULPHITES



6 SOIA
6 SOYBEANS



13 LUPINI
13 LUPINS



7 LATTE E DERIVATI
7 MILK



14 MOLLUSCHI
14 MOLLUSCS