

Tasting menus

The tasting menus should be ordered by the entire table

'First Steps'

tasting menu, five dishes
140.

wine pairing, five glasses
75.

'Head, Hands, Heart'

telling our story to date in ten moments
180.

wine pairing, seven glasses
100.

'Think Green'

five vegetarian dishes following the seasons
140.

wine pairing, five glasses
75.

Iconic dish in addition, if you wish

Sea Carbonara 2006
20p.p. | min. for two people

À la carte

Minimum two à la carte dishes per person

Starters

Raw fish, 8 creations from the sea
90.

Sea force 8, steamed
60.

Shrimp carpaccio, marinated foie gras, red onion jelly
40.

Cooked-raw red mullet, cacciatora style
36.

Roasted cuttlefish, friggiteli, burnt lemon
36.

First Courses

Warm tagliolini, crustaceans sauce, vegetables
35.

Cuttlefish gnocchi, 'nduja, modern bagnacauda sauce
38.

Ravioli 93.3
38.

Risotto, goat cheese, sea snails, gremolada, gravy
36.

Hare pappardelle, pears in wine, smoked pecorino
38.

Main Courses

Fish of the day, sea broth, pil-pil, clams pie
48.

Amberjack roastfish, mushrooms variation
48.

Crustaceans declination
70.

Pigeon, five moves
52.

We would like to warn our customers that allergens are present in our restaurant, so allergic and/or intolerant persons are requested to ask the staff for information.

All fish products intended to be eaten raw have undergone a preventive cleaning treatment in accordance with reg. ce 853/04.