

CHEF EXPERIENCE *9 courses*

€ 239 per person

Selected by our Chef Rocco De Santis from à la carte menu

9 different proposals selected by our Sommelier
“Sommelier Experience” selected by our Sommelier

€ 210 per person

€ 270 per person

IN-CONTAMINAZIONE *7 courses*

€ 219 per person

7 different proposals selected by our Sommelier

€ 155 per person

Amuse Bouche: Audacity, Innovation, territory

Eel

Eel, Yakitori, Tosazu, Almond, Tarragon

Beef Carpaccio Rossini's style

Beef carpaccio with creamy Foie gras, Porto wine gelée, Pommes soufflée

Spaghetti

Algae butter Spaghetti pasta with Bergamot, sea Urchins and tuna Bottarga

As a Crepe Suzette

As a crepe suzette with Orange Duck, Peas and Orange cream

Red Mullet

Red Mullet in Saffron Bread crust “2015”

Pigeon

Pigeon breast, green Pepper, Raspberries and Onion tatin

Pre - Dessert

Salad in the Garden

Carrot mousse with its concentrate, Barattiero Cucumber, Chutney of Tomato
Vanilla and Pepper

TRACES OF INNOVATION *5 courses*

€ 199 per person

5 different proposals selected by our Sommelier

€ 135 per person

Amuse Bouche: Audacity, Innovation, territory

Red Prawn

Raw red Prawn, sweet and sour Panzanella, Caviar and Nocellara Olive soup

Amberjack

Smoked amberjack, Bernese sauce, Sorrento Lemon jelly and intensity of Celery

Bottoni

Pasta stuffed with Provola cheese, Chard in stew of Cuttlefish in “inzimino” sauce

Lobster

Lobster poché, Fennel & Fennel, Salmoriglio and Ponzu gel

Pre - Dessert

Tropical Storm

Fresh cream Cheese, Mango, Avocado and Passion Fruit
Almond Shortbread and Sweet Guacamole sorbet

Executive Chef

Rocco De Santis

Food allergies and intolerances: Certain dishes contain one or more of the 14 Allergens as designated by the EU. If you want to know about our ingredients, then please speak to our staff before you order.