

## CHEF EXPERIENCE *9 courses*

€ 124 per person

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

+ a flute of Spumante and a glass of white wine selected by our Maitre d'

€ 135 per person

## CONTAMINATIONS *7 courses*

€ 94 per person

### *The Cuttlefish*

Grilled Cuttlefish, Parsley extract, Tarallo bread and Nduja

### *The Beef*

Beef diaphragm, Oyster emulsion, dry Pizzaiola and Apricot

### *Raviolo*

Home made Pasta stuffed with Cheese and Pepper, Basil pesto, Razor-shells and Shrimp extraction

### *Dumpling*

Roasted Potatoes Dumplings, Sage, Genovese Lamb (with Onions) and Parmigiano cheese foam

### *Red Mullet*

Red Mullet in Saffron crust Bread, Raisins and Pine Nuts Pesto red Onion Jam

### *Lamb*

Lamb, Peanuts, Peas and Rhubarb jam

### *The Purple*

Lavander Bavarian, Mascarpone creamy Blackberries gel and fresh Blackberries

+ a flute of Spumante and a glass of white wine selected by our Maitre d'

€ 105 per person

## TRACES OF INNOVATION *5 courses*

€ 74 per person

### *The Red Prawn*

Red Prawn with an idea of Panzanella, Almond, Olives intensity

### *The Atlantic bonito*

Marinated Atlantic bonito, Guacamole sauce Asparagus scapece

### *Bottoni*

"Bottoni" Home made Pasta stuffed with Lemon and Ricotta Clams, Sea-Urchins, Octopus "Cacciucco"

### *Lobster*

Lobster with Provola cheese, Bernese sauce and Celery water

### *The Cannoncino*

Soft Cheeses pastry, Pear and red Wine sauce

+ a flute of Spumante and a glass of white wine selected by our Maitre d'

€ 85 per person

*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.*

## AUTHOR INTRUSION

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### *The Red Prawn*

Red Prawn with an idea of Panzanella, Almond and Olive intensity

29

### *The Cuttlefish*

Grilled Cuttlefish, Parsley extract, Tarallo bread and Nduja

27

### *The Atlantic bonito*

Marinated Atlantic bonito, Guacamole sauce and Asparagus scapece

27

### *The Eel*

Charcoal Eel, green Apple, goat Cheese and dried Figs

27

### *The Beef*

Beef diaphragm, Oyster emulsion, dry Pizzaiola and Apricot

29

## PASTA MON AMOUR

### *Bottoni*

"Bottoni" Home made Pasta stuffed with Lemon and Ricotta Cheese Clams, Sea-Urchins, Octopus "Cacciucco"

24

### *Risotto*

Risotto with smoked Potatoes, Scampi, Burrata Cheese and Lime

26

### *Linguina*

Home made Linguine Pasta with seaweed Butter, Yuzu and Tuna roe

24

### *Raviolo*

Home made Pasta stuffed with Cheese and Pepper, Basil pesto Razor-shells and Shrimp extraction

24

### *Dumpling*

Roasted Potatoes Dumplings, Sage, Genovese Lamb (with Onions) Parmigiano Cheese foam

24

## SECOND WISH

### *The Fish of the day*

Fish of the day filleted, "Pappa al Pomodoro" Mugnaia sauce (capers and lemon)

38

### *Red Mullet*

Red Mullet in Saffron crust Bread, Raisins and Pine Nuts Pesto Red Onion jam

35

### *Lobster*

Lobster with Provola cheese, Bernese sauce and Celery water

40

### *Lamb*

Lamb, Peanuts, Peas and Rhubarb jam

33

### *Suckling Pig*

Suckling Pig, Papaccella sauce from Naples, Horseradish caramelized Onion

31