

CHEF EXPERIENCE 9 courses

Selected from our Chef Rocco De Santis from à la carte menu € 124 per person
+ *a flûte of Spumante and a glass of white wine selected by our Maitre d'* € 135 per person

FUSION 7 courses

€ 94 per person

Amberjack

Smoked Amberjack, Bernese sauce, Lemon and Celery water

Tartare

Fassona Tartare, Asparagus, Egg yolk and Herring

Dumplings

Potatoe dumplings stuffed with creamed Codfish
Early Vegetables and spring Onion concentrate

Cappelletti ... memory of Sunday

Buffalo Ricotta cheese Cappelletti, intensity of Neapolitan ragout

Red Mullet

Red Mullet in saffron crust Bread, Raisins and Pine Nuts pesto
Onion "in carpione"

Suckling Pig

Suckling Pig, Horseradish and Papaccella sauce from Naples

Chocolate cream cake

Chocolate cream cake with Matcha Tea, Orange and Pepper
sorbet

+ *a flûte of Spumante and a glass of white wine selected by our Maitre d'* € 105 per person

TRACES OF INNOVATION 5 courses

€ 74 per person

Red Prawn

Raw red Prawn, Almonds, sour Panzanella
Nocellara Olive soup

Cuttlefish

Grilled Cuttlefish, Parsley extract, Taralli bread and Nduja

Bottoni

Cooked pasta Bottoni stuffed with Provola cheese
"quasi in Zimino" sauce and Chard

Red Mullet

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

Cannoncino

Soft Cheese pastry, Pear and red Wine sauce

+ *a flûte 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

€

Red Prawn

Raw red Prawn, Almonds, sour Panzanella and Nocellara Olive soup 29

Cuttlefish

Grilled Cuttlefish, Parsely extract, Taralli bread and Nduja 27

Amberjack

Smoked Amberjack, Bernese sauce, Lemon and Celery water 27

Tartare

Fassona Tartare, Asparagus, Egg yolk and Herring 27

Cappello del Prete

Veal "Cappello del prete", Cacciatora sauce with Saffron and Trulle 28

PASTA MON AMOUR

€

Bottoni

Cooked pasta Bottoni stuffed with Provola cheese
"quasi in Zimino" sauce and Chard 24

Rice

Rice with smoked Potatoes, Scampi, Burrata cheese and Lime 26

Spaghetti

Spaghetti pasta cooked in Tomato water, scent of sea and Lemon 24

Cappelletti....memory of Sunday

Buffalo Ricotta cheese Cappelletti, intensity of Neapolitan ragout 24

Dumplings

Potatoe dumplings stuffed with creamed Codfish
Early Vegetables and spring Onion concentrate 24

SECOND WISH

€

Sea Bass

Sea bass in "Mugnaia style" Pappa al Pomodoro and Cicory 38

Red Mullet

Red Mullet in Saffron crust Bread, Raisins and Pine Nuts pesto
Onion "in carpione" 35

Suckling Pig

Suckling Pig, Horseradish e Papaccella and Papaccella sauce from Naples 31

Lamb

Roasted Lamb, Artichoke, Mint and Pecorino cheese 33

Pigeon

Pigeon with Roots, Annurca Apple and filed Herbs 41

Executive Chef Rocco De Santis