

AUTHOR INTRUSION €

Red Prawn 44

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

Cuttlefish & Cuttlefish 41

Cuttelfish veil, Hartichoke, Lemon and black Garlic

Cod fish 43

Cod fish, Pil Pil, Cauliflower, neapolitan Papaccella and white Truffle

Quail 40

Roasted breast and thigh, Foie-gras rocher, Turnip green and Pear gel

Sweetbread 40

Glazed veal Sweetbread, Carrots, Pommegranate, Calugi's black Truffle

PASTA MON AMOUR €

Autumn Intrusions 49

Cannelloni pasta stuffed with Oxtail, Green sauce, Roast sauce and Mushrooms

Risotto 49

Risotto with smoked Potatoes, Scampi, Burrata Cheese and Lime

Bottoni 49

Pasta stuffed with Provola cheese, Chard and "inzimino" sauce

Linguine 49

Algae Butter Linguine pasta with Bergamot, sea Urchins and Bottarga

Cappelletti ... memory of Sunday 45

Buffalo Ricotta cheese Cappelletti, intensity of neapolitan ragout

SECOND WISH	€
<i>Red Mullet</i> Red Mullet in Saffron Bread crust "2015"	54
<i>Naples - Paris 1.619 Km</i> Catch of the day, hazelnut Butter, Spinach and Reduction of Acqua Pazza	54
<i>Suckling Pig</i> Suckling Pig, Tosazu sauce, stewed Cabbage and Bernese scented with Tarragon	54
<i>Lamb</i> Roasted Lamb, goath Cheese mousse, Lovage and caramelized spring Onion	56
<i>Pigeon</i> Pigeon (breast and thigh) on coals, Black cabbage, Annurca apple, Parsnip	59

Executive Chef ***Rocco De Santis***

Allergie e intolleranze alimentari: alcuni piatti contengono uno o più dei 14 allergeni indicati dall'Unione Europea. Per informazioni sui nostri ingredienti, si prega di chiedere al nostro personale prima di ordinare.