

CHEF EXPERIENCE *9 courses*

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

€ 199 per person

Wine pairing (8 different wines) selected by our Sommelier

€ 108 per person

FUSION *7 courses*

€ 179 per person

Cuttlefish & Cuttlefish

Cuttelfish veil, Hartichoke, Lemon and black Garlic

Sweetbread

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

Linguine

Algae Butter Linguine pasta with Bergamot, sea Urchins and Bottarga

Autumn Intrusions

Cannelloni Pasta stuffed with Oxtail, Chimichurri, Roast sauce and winter Mushrooms

Red Mullet

Red Mullet in Saffron Bread crust "2015"

Pigeon

Pigeon breast on coals, Black cabbage, Annurca apple, Parsnip

Autumn

Almond Parfait, Carrot and Tonka beans Sorbet, Orange & Lemon jelly

Wine pairing (6 different wines) selected by our Sommelier

€ 74 per person

€ 249 per person

Champagne pairing (5 different wines and 1 dessert wine)

selected by our Sommelier (min 2 people)

TRACES OF INNOVATION *5 courses*

€ 159 per person

Red Prawn

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

Cod fish

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

Bottoni

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

Naples - Paris 1.619 Km

Catch of the day, hazelnut Butter, Spinach and Reduction of Acqua Pazza

Mont Blanc

Chestnut: Chantilly, wafer, cream and Pommegranate sorbet

Wine pairing (4 different wines) selected by our Sommelier

€ 59 per person