

CHEF EXPERIENCE *9 courses*

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

€ 199 per person

Wine pairing (9 different wines) selected by our Sommelier

€ 125 per person

MENU COLLECTION *7 courses*

€ 179 per person

Cuttlefish

Spicy cuttlefish veil, smoked chili pepper gel

Rossini's Beef

Beef carpaccio, foie-gras, porto wine and truffle sauce

Spaghetti

Algae butter spaghetti pasta with bergamot, sea urchins and bottarga

Summer Intrusions

Cannelloni pasta stuffed with oxtail, chimichurri, roast sauce and summer mushrooms

Lobster

Galzed lobster, artichoke and zabajone scented with lemongrass

Pigeon

Pigeon (breast and thigh) on coals, green pepper, black cherry and summer mushrooms

Don't let the Farmer know...

Goat cheese mousse, walnut sauce and pear sorbet

Wine pairing (7 different wines) selected by our Sommelier

€ 100 per person

TRACES OF INNOVATION *5 courses*

€ 159 per person

Red Prawn

Raw red Prawn, sweet and sour panzanella, caviar and nocellara olive soup

Amberjack

Smoked amberjack, Bernese sauce, lemon jelly and asparagus

Bottoni

Pasta stuffed with provola cheese, chard and "inzimino" sauce

Red Mullet

Red Mullet in Saffron Bread crust "2015"

Honey Bomb

Honey ganache and oatmeal ice cream

Wine pairing (5 different wines) selected by our Sommelier

€ 75 per person