

Executive Chef Alessandro Liberatore

HORS D'OEUVRES

Seafood Salad *

Cooked and raw seafood, buffalo mozzarella strips, potatoes, blue-green algae lettuce cream
€ 35

Avocado

Vegetables, avocado pesto, spring onion ceviche
€ 30

Veal tongue

Sweetly cooked lacquered with honey and must, green apple soup, ginger
€ 35

FIRST COURSES

Risotto

Melotti, shellfish ragout, octopus and saffron emulsion, cuttle fish ink reduction, tarragon pesto
€ 36

Maccherone

Roasted pepper, taggiasche olives, green sauce, caper powder
€ 28

Casoncelli

Ravioli filled with veal and grey pork, cherry tomatoes, candied lemon, horseradish sauce
€ 36

SECOND COURSES

Skate fish *

Skate wings with butter and thyme, corn variation, snow peas, puffed amaranth, tacos
€ 45

Tarte Tatin

Slowly roasted tomatoes, water and flour puff pastry, basil ice cream, Tuscan balsamic 24 aged
€ 30

Chicken Breast

Stuffed with hazelnut and dill, braised lettuce, citrus yogurt
€ 45

 Sustainable fishery

NB. Our dishes may contain allergen ingredients. As required by the legislative decree ex Reg.UE n: 1169/11 a complete list is available for you upon request to our staff.

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TASTING MENU

Curiosity € 100

Tomato

Tomato mosaic, almond cream, shrimp maki, blue-green algae granita, puffed quinoa, datterino tomato soup

Beef

Seared sirloin, eggplant pesto, sour sauce, mustard, aromatic salad

Paglia e Fieno

Water and flour “alla chitarra” with saffron and blue-green algae, clams, raw razor clams, sea lettuce

Hake

Stuffed with sorrel, lemon zabaglione, fregula with shellfish, summer chard, black garlic mayo

Peach

Roll filled with peach ganache, yogurt mousse, basil sphere, almond crumble

Minimum 2 persons.

Every substitution in the tasting menu will have a surcharge of € 15 per course.

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TASTING MENU

Foglia 
€ 90

Tomato

Tomato mosaic, almond cream, blu-green algae granita, crunchy quinoa,
datterino tomato soup

Aromatico

Egg tagliolini pasta in dill chlorophyll, pistachio cream, roasted shallot, kefir

Millefoglie

Beetroot, goat cheese “De Magi”, sweet and sour beetroot sauce, crispy celery

Strawberry

Mousse, marinade, coulis, lemon sorbet

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Pastry Chef Luca Tedino

DESSERT

€ 18

Peach

Roll filled with peach ganache, yogurt foam, basil sphere, almond crumble

Carrot

Marinated carrot and its sorbet, mascarpone mousse, lime crumble

Coconut and Watermelon

Vegan cocoa shortcrust pastry, coconut cream, watermelon sorbet, mint

Apricot

Namelaka and apricot gel, brioche ice cream, milk chips and flat croissants

Selection of Cheese

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