

MENU

STARTER

- MY SIGNATURE:** EGG COOKED AT 63°CELSIUS, GRANA PADANO FONDUE, BLACK TRUFFLE.
CAPRESE 2.0: SELECTION OF 3 TOMATOES, BUFFALO MOZZARELLA SAUCE, BASIL PESTO.
BEEF TARTARE : NUTS MAYONNAISE, BITTERSWEET ONION, PARMESAN CREAM AND TARALLO.
TUSCAN/ORIENTAL PRAWN: SMOKED WITH TURMERIC, BACON, PEA SAUCE.
PÙLPU E PATATI: OCTOPUS SALAD, POTATO SAUCE WITH ROSEMARY, PARSLEY POWDER.

FIRST COURSE

- TAGLIATELLE:** HANDMADE WITH BUTTER AND FRESH TRUFFLE
RISOTTO: WITH ZAFFERANO AND SHRIMP TARTARE
RAVIOLI : FILLED WITH BURRATA, DATTERINO SAUCE AND CRISPY GUANCIALE.
PICI: CARBONARA SAUCE, FRESH TUNA AND LEMON ZEST.
FUSILLONI: ZUCCHINI SAUCE, ZUCCHINI FLOWERS AND CONFIT PACHINO.

MAIN COURSE

- PORK:** FILLET WRAPPED WITH LARD, BALSAMIC VINEGAR 25 YEARS AND SPINACH WITH BUTTER.
BRANZINO : WITH ROSEMARY, PARSLEY, BLACK PEPPER IN POTATO CRUST.
VEAL: 12 HOURS COOKING SOUS-VIDE, TUNA SAUCE AND BLACK OLIVES POWDER. FRESH GREEN SALAD.
TURKEY: SHANK WITH SAUTÉED PORCINI, CHESTNUTS SAUCE AND CICORY "AGLIO OLIO E PEPPERONCINO".
POTATO: PIE WITH HEART OF MOZZARELLA AND TRUFFLE, PARMESAN CHEESE FONDUE.

DESSERT

- TIRAMISU:** TRADITIONAL DESSERT WITH HOMEMADE BISCUITS AND ESPRESSO
WHITE CHOCOLATE: MOUSSE, MUESLI GRANOLA AND ALCHERMES SAUCE.
DARK CHOCOLATE: CREAM, EXTRA-VIRGIN OLIVE OIL, MALDON SALT
RICOTTA: SOUP, BLACK CHERRY ICE CREAM AND CANTUCCI BISCUITS.

The choice of menu must be the same for everyone.
If there are any allergies/intolerances please let the Chef know