

CHEF EXPERIENCE *9 courses*

Selected from our Chef Rocco De Santis from à la carte menu € 129 per person
Wine pairing (8 glasses) selected by our Maitre d' € 104 per person

FUSION *7 courses*

€ 99 per person

Amberjack

Smoked Amberjack, Bernese sauce, Lemon and Celery water

Calf Sweetbreads

Glazed Calf Sweetbreads, Carrots, Orange gel, summer Truffle

Bottoni

Cooked Bottoni pasta stuffed with Provola cheese
"quasi in Zimino" sauce and Chard

Cappelletti ... memory of Sunday

Buffalo Ricotta cheese Cappelletti, intensity of Neapolitan ragout

Red Mullet

Red Mullet in Saffron crust Bread, Raisins and Pine Nuts pesto Onion "in carpione"

Suckling Pig

Suckling Pig, Horseradish and Papacella sauce from Naples

Chocolate cream cake

Chocolate cream cake with Matcha Tea, Orange and Pepper sorbet

Wine pairing (5 glasses) selected by our Maitre d'

€ 74 per person

TRACES OF INNOVATION *5 courses*

€ 79 per person

Red Prawn

Raw red Prawn, Almonds, sour Panzanella
Nocellara Olive soup

Cuttlefish

Grilled Cuttlefish, Parsley extract, Taralli bread and Nduja

Bottoni

Cooked Bottoni pasta stuffed with Provola cheese "quasi in Zimino" sauce and Chard

Red Mullet

Red Mullet in Saffron crust Bread, Raisins and Pine Nuts Pesto Onion "in carpione"

Cannoncino

Soft Cheese pastry, Pear and red Wine sauce

Wine pairing (3 glasses) selected by our Maitre d'

€ 42 per person

Food allergies and intolerances: Certain dishes contain one or more of the 14 Allergens as designated by the EU. If you want to know about our ingredients, then please speak to our staff before you order.

AUTHOR INTRUSION

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Red Prawn

Raw red Prawn, Almonds, sour Panzanella and Nocellara Olive soup

30

Cuttlefish

Grilled Cuttlefish, Parsely extract, Taralli bread and Nduja

28

Amberjack

Smoked Amberjack, Bernese sauce, Lemon and Celery water

28

It had to be a sliced Beef

Fassona Tartare, Rocket salad, Parmigiano cheese and Egg yolk

28

Calf Sweetbreads

Glazed Calf Sweetbreads, Carrots, Orange gel and summer Truffle

30

PASTA MON AMOUR

€

Bottoni

Cooked Bottoni pasta stuffed with Provola cheese
"quasi in Zimino" sauce and Chard

25

Rice

Rice with smoked Potatoes, Scampi, Burrata cheese and Lime

27

Spaghetti

Spaghetti pasta with Basil pesto, sea Urchins and sea Crudité

25

Cappelletti....memory of Sunday

Buffalo Ricotta cheese Cappelletti, intensity of Neapolitan ragout

25

Propellers

Propellers pasta from Gragnano, Zucchini
Octopus and Seaweed broth

25

SECOND WISH

€

Sea Bass

Sea bass in "Mugnaia style" Pappa al Pomodoro and Cicory

40

Red Mullet

Red Mullet in Saffron crust Bread, Raisins and Pine Nuts pesto
Onion "in carpione"

37

Suckling Pig

Suckling Pig, Horseradish e Papacella and Papacella sauce from Naples

33

Lamb

Roasted Lamb, Artichoke, Mint and Pecorino cheese

35

Beef fillet

Roasted Beef fillet, Eggplant "Parmigiana" and gravy sauce

42

Executive Chef Rocco De Santis