

CHEF EXPERIENCE *9 courses*

€ 179 per person

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

Wine pairing (8 different wines) selected by our Maitre d'

€ 108 per person

FUSION *7 courses*

€ 149 per person

Amberjack

Smoked Amberjack, Bernaise sauce, Lemon,
Iced Watermelon broth

Differently Slice of Beef

Raw Beef, brased Onion, Green Tomatoes & Pine nut

Linguine

Algae Butter Linguine pasta with Bergamot
sea Urchins and Bottarga

Cappelletti ... memory of Sunday

Buffalo Ricotta cheese Cappelletti, intensify of Neapolitan ragout

Turbot

Turbot from Naples – Catania - Tokyo

Pigeon

Pigeon (breast and thigh) with green Pepper, Black Cherries
And Mushrooms

Autumn

Almond Parfait, Carrot and Tonka beans Sorbet, Orange and Lemon Jelly

6 Wine pairing (6 different wines) selected by our Maitre d'

€ 74 per person

TRACES OF INNOVATION *5 courses*

€ 134 per person

Red Prawn

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

Atlantic Bonito

Marinated Bonito, Zucchini on Scapece style, Buffalo's Kefir, Cucumber

Bottoni

Cooked Bottoni pasta stuffed with Provola cheese
Chard and "inzimino" sauce

Red Mullet

Red Mullet in Saffron Bread crust "2015"

Turn Me Up

Coffee, Mascarpone Cheese, Licorice

4 Wine pairing (4 different wines) selected by our Maitre d'

€ 59 per person