

CHEF EXPERIENCE *9 courses*

€ 219 per person

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

9 different proposals selected by our Sommelier

€ 140 per person

IN-CONTAMINAZIONE *7 courses*

€ 199 per person

7 different proposals selected by our Sommelier

€ 100 per person

Amuse Bouche: Audacity, Innovation, territory

Eel

Eel, Carpione gelée. Soft and crispy Almond, Tarragon

Beef Rossini's style

Beef carpaccio, creamy Foie gras, Porto wine gelée, Pommes soufflée

Spaghetti

Algae butter Spaghetti pasta with Bergamot, sea Urchins and tuna Bottarga

Ravioli

Pasta stuffed with Carbonara sauce, Beef tartare, Vacche rosse Cheese and Truffle

Red Mullet

Red Mullet in Saffron Bread crust "2015"

Pigeon

Pigeon on coals, black Currant, green Pepper, Onion tarte tatin

Pre - Dessert

Souvenir of Coffee

Coffee balls glazed with dark Chocolate, Espresso jelly, Mascarpone cream
Cocoa grue ice cream

TRACES OF INNOVATION *5 courses*

€ 179 per person

5 different proposals selected by our Sommelier

€ 80 per person

Amuse Bouche: Audacity, Innovation, territory

Red Prawn

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

Amberjack

Smoked amberjack, Bernese sauce, Sorrento Lemon jelly and intensity of Asparagus

Bottoni

Pasta stuffed with Provola cheese, Chard in stew of Cuttlefish in "inzimino" sauce

Turbot 9.870 Km

Turbot with Algae, Artichoke, buffalo Mozzarella and mugnaia sauce

Pre - Dessert

Sweet emotion of Honey

Creamy with helichrysum Honey, Orange jelly, salted Caramel mousse, Oat

Executive Chef 

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.