

Santa Elisabetta

CHEF EXPERIENCE 9 courses

€ 285 per person

Ouverture, let's get to know each other in a glass

Amuse bouche: audacity, innovation, territory

9 course surprise menu, selected by our Chef

Wine Pairing 9 selected by our Sommeliers

€ 215 per person

Premium "Sommelier Experience" selected by the Head Sommelier

€ 275 per person

TRACCE DI INNOVAZIONE 7 courses

€ 265 per person

Ouverture, let's get to know each other in a glass

Amuse Bouche: audacity, innovation, territory

Eel yakitori, *tosazu, almond, tarragon*

Beef carpaccio *pine nuts, green and marinara sauces, truffle*

Spaghetti *with algae butter sauce, bergamot, sea urchins and tuna bottarga*

Parthenope *napolitan ragoût, bufala ricotta cheese, basil*

Sea expression *Red Mullet in Saffron Bread crust "2015"*

Charboiled pigeon, *apricot chutney, macadamia nuts and morels*

Pre - Dessert

Theobroma alchemy *Chocolates Azélia, Guanaja, Bahibé and Grand Marnier liquor*

Wine Pairing 7 selected by our Sommeliers

€ 175 per person

EMOZIONI MARINE 5 courses

€ 235 per person

Ouverture, let's get to know each other in a glass

Amuse Bouche: audacity, innovation, territory

Raw red Prawn, *sweet and sour panzanella, caviar and Nocellara olive soup*

Smoked Amberjack, *bernese sauce, Sorrento lemon jelly and asparagus variation*

Bottoni *pasta stuffed with provola cheese, chard in stew of squid in "inzimino" fish sauce*

Turbot-fish *beurre blanc, artichoke variation and mint oil*

Pre - dessert

Strawberries, fennel, earl gray *Strawberries on coals, strawberries namelaka, candied fennel and its sorbet, earl gray tea sponge*

Wine Pairing 5 selected by our Sommeliers

€ 135 per person