

Water

TROUT

Courgettes
(4)

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TAGLIERINI

Baby squids, sage
(1, 4, 7, 9, 14)

#

BREED FISH

Raviolo, olives, pine nuts, bay leaves and citrus fruits
(1, 4, 9)

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ROYAL SNAPPER

Almonds and beetroot
(4, 6, 7, 9)

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MANGO AND COCONUT

(3, 7, 8, 10)

#

LOVAGE

Carrot and ginger
(1, 3, 7, 8, 9)

Six courses € 130,00

Wine pairing from € 70,00

Land

FROM THE GARDEN

Eggplant, onion and almond

(8)

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TONGUE

Veal tongue, Viareggio scampi, citrus fruits, parsley and celery

(2, 7, 9)

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SNAILS

Risotto with Parmigiano, stewed snails and lemon

(6, 7, 9, 14)

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SPAGHETTI ALLA CHITARRA

Hand made spaghetti, baked duck and nasturtium

(1, 3, 7, 9)

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LAMB

Goat yogurt, chickpeas, mint and mustard

(1, 7, 9, 10, 11)

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PIGEON

Legumes, cocoa beans and turnip

(9)

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MILK AND HONEY

(1, 3, 7, 8)

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DARK CHOCOLATE, TONCA BEANS AND BLACK CHERRY

(1, 3, 7)

Eight courses € 150,00

Wine pairing from € 90,00

Free hand

CHOICE OF TWO SAVOURY COURSES

from one of the Tasting Menus

€ 90,00

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CHOICE OF THREE SAVOURY COURSES

from one of the Tasting Menus

€ 120,00

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CHOICE OF ONE DESSERT

from one of the Tasting Menus

€ 25,00