



STARTERS

Prawn Sushi €15

PAPAYA, PRAWN MAYONNAISE, COCONUT GRANITA

Scallops €16

RED CABBAGE, MARROWS, SAFFRON FOAM, VALERIAN

Sweetbread €13.50

ROASTED LEEKS, GOAT CHEESE, POTATO & ONIONS VELOUTÉ, BEEF JUS

Beef Carpaccio €14

36 MONTHS AGED PARMIGIANO REGGIANO, RUCOLA, 'NDUJA, SQUID INK

Savoy Cabbage Tacos (V) €12.50

VEGAN FEIJOADA, SWEET CORN, MUSHROOMS, MOLE SAUCE

MAIN COURSE

John Dory Tempura €26

MASH POTATOES, ENDIVE, SMOKED MOZZARELLA & BASIL SAUCE

Red Snapper €25

CRUNCHY ARTICHOKE, BLACK OLIVES, BURRATA, CAPERS SAUCE

Grilled Beef Skirt Steak €28.50

ROASTED RADICCHIO, 25 YEARS "ACETO BALSAMICO DI MODENA", "PUNTARELLE", POTATO MILLEFOGLIE

Lamb Shoulder €26.50

MULTIPLE CONSISTENCIES OF CAULIFLOWERS, COFFEE POWDER

Celeriac (V) €22

HONEY MARINATED AND ROASTED BABY SPINACH, GOJI POWDER, BURNT ORANGE SAUCE

TASTING MENUS

Under the Sea (4 Course)

TASTING MENU FROM THE SEABED € 60
WINE PAIRING € 25

From the Land (4 Course)

TASTING MENU FROM THE GRASSLANDS € 60
WINE PAIRING € 25

Sea & Land Round Trip (7 Course)

TASTING MENU BETWEEN SEA AND LAND € 90
WINE PAIRING € 40

FIRST COURSE

Linguine €18

FERMENTED BLACK GARLIC, AMBERJACK CARPACCIO, CAVIAR

Homemade Tagliolini €16.50

HOMEMADE SHEEP RICOTTA, MUSSELS SAUCE, "GUAZZETTO" AND LIME

Tortelli Carbonara €14

CACIO E PEPE SAUCE

Paccheri €16.50

NEAPOLITAN "GENOVESE" RAGÙ

Risotto (Vegan) €14.50

"PIENNOLO" YELLOW TOMATOES, BASIL, LEMON ZEST

DESSERT

Millefoglie al Pistacchio €12

VANILLA CARAMEL, ENGLISH SAUCE, HAZELNUT ICE-CREAM

Lemon Cremoso €9.50

MERINGUES, STRAWBERRIES, MINT, FIORDILATTE ICE-CREAM

Dark Chocolate €12

CHERRIES, VANILLA AND BLACK PEPPER SAUCE, PEACH ICE-CREAM

Slow Cooked Pear €9.50

ALMONDS, CHOCOLATE CRUMBLE, RED WINE REDUCTION