

The Starters

2016	Jerusalem artichoke ... Like an artichoke	€ 28,00	2009	Pan-seared octopus, fake mayonnaise Raspberry and green apple	€ 31,00
2018	The other blossom... Zucchini flowers, buffalo mozzarella and anchovies	€ 30,00	2019	Rock seashore ecosystem Fish, sellfish and clams	€ 35,00
2018	Raw Marango beef Celeriac, plankton, Lagavulin 16y flavoured parmigiano and natural white	€ 28,00	2019	Scallop in Rome	€ 33,00

Pasta, Rice & Grains

2015	Bread, butter, anchovies... The Ravioli	€ 28,00	2019	Spaghetti roasted clams Lemon verbena and black truffle	€ 36,00
1995	Amatriciana	€ 28,00	2019	Porcini mushrooms rice, with veal sweetbreads flavored with wild black berries	€ 34,00
2014	Ajo e ojo Prawns, aged pecorino cheese, almonds, lemon, mint	€ 34,00	2018	Pappardella with ricotta, Temp butter, blackberries and black truffle	€ 33,00

Main Courses

2017	Grey rabbit and truffle: Illusion, representation and tradition	€ 43,00	2017	Pigeon Goose foie gras and cherries	€ 45,00
2019	Lamb Mushrooms and micocosmus	€ 45,00	2019	Amberjack fish Seaweed crust and Goji's bbq	€ 45,00
			2018	Turbot & Black Mugnaia Black lime and black garlic	€ 45,00

Di seguito la legenda delle sostanze che provocano allergia o intolleranze, riportate con uno specifico colore su ciascun piatto:

- Cereali contenenti glutine, cioè: grano, segale, orzo, avena, farro, kamut
- Latte e prodotti a base di latte (incluso lattosio)
- Pesce, Crostacei e Molluschi
- Uova e prodotti a base di uova
- Frutta secca, Semi, arachidi e soia