

The Starters

2016 Jerusalem artichoke ...
Like an artichoke € 28,00

2019 Mackrel fish, •••••
Black salsifies, rosemary and figs € 33,00

2019 Mushrooms, walnuts and white truffle cocotte,
Crunchy raviolo with pecorino cheese € 53,00

2009 Pan-seared octopus, fake mayonnaise • € 31,00
Raspberry and green apple

2019 Watermelon roastbeef, green sauce, •• € 35,00
black truffle, galletti mushrooms and clams

2019 Scallop in Rome • € 33,00

2019 Beans, nervetti and caviar • € 37,00

Pasta, Rice & Grains

2019 Sea bass ravioli, saffron, ••••• € 34,00
Asparagus, apple and basil

1995 Amatriciana •• € 28,00

2014 Ajo e ojo ••••• € 34,00
Prawns, aged pecorino cheese, almonds, lemon, mint

2019 Spaghetti roasted clams •• € 36,00
Lemongrass, samphire and black truffle

2019 Porcini mushrooms rice, broccoletti • € 34,00
with veal sweetbreads flavored carob syrup

2018 Pappardella with ricotta, • € 33,00
Temp butter, prunes and porcini mushrooms

2017 Pigeon, kumquat and maca sauce ••••• € 43,00
Brussels sprout and black salsify

2019 Rock seashore ecosystem Faò 37 • € 49,00
Fish, sellfish and clams

Main Courses

2017 Grey rabbit and truffle: • € 43,00
Illusion, representation and tradition

2019 Duck barbeque, bay leaf, orange and juniper
Oyster and carob sauce ••••• € 45,00

2019 Lamb, chiodini mushrooms and artichoke ••••• € 45,00

Microcosmus and snow peas

Please find below the list of ingredients that may cause allergies (pointed out on each course with a referenced color)

- Cereals with gluten: wheat, rye, oat, spelt, kamut
- Milk and dairy
- Fish, Crustaceans, Shellfish and derivatives
- Eggs and derivatives
- Dried fruit, seeds, peanuts and nuts, soy

2018 Turbot Black Mugnaia carne,
Sea lettuce, asparagus and blackberries sauce ••••• € 45,00