

## ***Tasting menus***

*The tasting menus should be ordered by the entire table*

### **‘First Steps’**

tasting menu, five dishes  
140.

wine pairing, five glasses  
75.

### **‘Head, Hands, Heart’**

telling our story to date in ten moments  
180.

wine pairing, seven glasses  
100.

### **‘Think Green’**

five vegetarian dishes following the seasons  
140.

wine pairing, five glasses  
75.

### **The truffle season**

White truffle taglioni  
60.

## **À la carte**

*Minimum two à la carte dishes per person*

### **Starters**

Raw fish, 8 creations from the sea  
90.

Sea force 8, steamed  
60.

Shrimp carpaccio, marinated foie gras, red onion jelly  
40.

Cooked-raw red mullet, cacciatora style  
36.

Roasted cuttlefish, friggiteli, burnt lemon  
36.

### **First Courses**

Sea Carbonara 2006  
40.

Cuttlefish gnocchi, 'nduja, modern bagnacauda sauce  
38.

Ravioli 93.3  
38.

Risotto, goat cheese, sea snails, gremolada, gravy  
36.

Hare pappardelle, pears in wine, smoked pecorino  
38.

### **Main Courses**

Fish of the day, sea broth, pil-pil, clams pie  
48.

Amberjack roastfish, mushrooms variation  
48.

Crustaceans declination  
70.

Pigeon, five moves  
52.

*We would like to warn our customers that allergens are present in our restaurant, so allergic and/or intolerant persons are requested to ask the staff for information.*

*All fish products intended to be eaten raw have undergone a preventive cleaning treatment in accordance with reg. ce 853/04.*