

## **À la carte**

*Minimum two à la carte dishes per person*

### **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.

Iconic dish in addition, if you wish

#### **Sea Carbonara 2006**

20p.p. | min. for two people

### **Starters**

'Nudo e Crudo' fresh soup of wild herbs and raw fish  
60.

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

Cooked-raw red mullet, cacciatora style  
36.

Sole, salsa speziata, radicchio, aceto balsamico  
36.

### **First Courses**

Maccheroni in fish soup  
35.

Cuttlefish gnocchi, 'nduja, modern bagna cauda sauce  
38.

Broccoli ravioli, anchovies, black truffle  
38.

Risotto, goat, cabbage, oyster, apple  
36.

Hare pappardelle, pears in wine, smoked pecorino  
38.

### **Main Courses**

Fish of the day, sea broth, pil-pil, fried tripe  
48.

Amberjack roastfish, mushrooms variation  
48.

Crustaceans declination  
70.

Pigeon, five moves  
52.



*'Clarity, transparency, unequivocalness'.*

*Allergens Alert (Reg. 1169/11)  
Within the preparations given in this restaurant  
may be present one or more allergen ingredients,  
specified in the "allergen table" available to customers.*

*Raw fish is subjected to preventive treatment in compliance  
with the provisions of Regulation (EC) 853/2004,  
Annex III, Section VII, Chapter 3, letter D, point 3.*

*In order to guarantee clarity, transparency, unequivocalness,  
the menu with the quality and conservation requirements  
of the raw materials used is available to our customers.*

**Per Me** is the summary of professional  
and personal experiences by chef **Giulio Terrinoni**,  
dedicated to a new concept entirely created for the guest.

Everything is focused on the sustainability of the company,  
on the research for a great raw material,  
on the choice and growth of small local producers,  
on the zero waste target,  
on the enhancement of a catch of the day fishing  
and on an express and daily culinary attitude.

**Per Me** is the cuisine of Giulio Terrinoni,  
modulated only **'For You'**.

*Giulio Terrinoni*