THE PERSISTENCE OF MEMORY

Dishes that explore the influence of time
on taste or emotion

TASTING MENU
€210 PER PERSON

TWO TEXTURES OYSTER, ORANGE AND KOHLRABI
(4, 5, 7, 8, 12, 14)

SNAILS, LEMON AND 'SALMORIGLIO' SAUCE
(1, 3, 5, 7)

SPAGHETTI WITH ACORNS,
COFFEE, KENTUCKY TOBACCO AND BARLEY
(1, 7, 8)

RED MULLET WITH ROCKFISH SAUCE
AND PUMPKIN
(2, 4, 9, 14)

PIGEON WITH COCOA NIBS, BLACKBERRIES
AND BLACK SALSIFY
(4, 5, 7, 12)

CRÈME CARAMEL WITH ANNURCA APPLES
(7, 8)

PAIRED WITH
OUR SOMMELIER'S CHOICE
€150 PER PERSON

THIS TASTING MENU IS DESIGNED TO BE ENJOYED BY THE WHOLE TABLE

According to the working requirements, food may be subjected to blast chilling up to -18°C.
Our raw fish undergoes a process of blast chilling in order to guarantee the absolute integrity of the product.
Our commitment toward sustainability is reflected in our ingredients. Many of our products, including fish, meat, vegetables and dairy, are sourced from local suppliers.
Vat is included. A discretionary 6% employee benefit charge will also be added to your final bill.

METAMORPHOSIS

An edible expression
of change and evolution

TASTING MENU
€195 PER PERSON

FENNEL, VINEGAR AND PINK PEPPER
(12)

CUTTLEFISH, WHITE TURNIP AND SMOKED CAVIAR
(4, 7, 8, 11, 14)

BOTTONE PASTA STUFFED WITH TRUFFLE,
CHESTNUTS AND LENTILS
(1, 3, 5, 7, 8)

FISH OF THE DAY WITH ESCAROLE
AND SPICY SEA SNAILS
(4, 7, 12, 14)

CAROB, CHOCOLATE AND VANILLA
(1, 3, 7, 8)

PAIRED WITH
OUR SOMMELIER'S CHOICE
€120 PER PERSON

THIS TASTING MENU IS DESIGNED TO BE ENJOYED BY THE WHOLE TABLE

According to the working requirements, food may be subjected to blast chilling up to -18°C.
Our raw fish undergoes a process of blast chilling in order to guarantee the absolute integrity of the product.
Our commitment toward sustainability is reflected in our ingredients. Many of our products, including fish, meat, vegetables and dairy, are sourced from local suppliers.
Vat is included. A discretionary 6% employee benefit charge will also be added to your final bill.

MENU À LA CARTE

TWO COURSES AND DESSERT
€150

THREE COURSES AND DESSERT
€170

STARTERS

Fennel, vinegar and pink pepper (12)

Snails, lemon and 'salmoriglio' sauce (1, 3, 5, 7)

Cuttlefish, white turnip and smoked caviar (4, 7, 8, 11, 14)

Sweetbreads, bitter herbs and mustard seed sauce (5, 7, 8, 10, 12)

Cod, cauliflower and bottarga (3, 4, 5, 7, 12, 14)

Two textures oyster, orange and kohlrabi (4, 5, 7, 8, 12, 14)

PASTA AND RISOTTO

Spaghetti with acorn, coffee, Kentucky tobacco and barley (1, 7, 8)

Bottone pasta stuffed with truffle, chestnuts and lentils (1, 3, 5, 7, 8)

Risotto with mantis shrimp, vinegar, and sea herbs (2, 4, 5, 7, 12)

Tubers and root vegetables gnocchi with free-range consommé (1, 3, 5, 7, 8, 9)

MAIN COURSES

Fish of the day with escarole and spicy sea snails (4, 7, 12, 14)

Red mullet with rockfish sauce and pumpkin (2, 4, 9, 14)

Veal, beetroot, hazelnuts and red shiso (1, 3, 5, 7, 8, 12)

Pigeon with cocoa nibs, blackberries and black salsify (4, 5, 7, 12)

Lamb with chicory and cream, goat's milk with wheatgrass and apple (4, 5, 7, 12)

If you have any food allergy or intolerance please let a member of the restaurant team know upon placing your order.
Allergens: 1. Contains gluten 2. Contains crustaceans 3. Contains eggs 4. Contains fish
5. Contains peanuts 6. Contains soy 7. Contains milk 8. Contains tree nuts 9. Contains celery 10. Contains mustard
11. Contains sesame 12. Contains sulphur dioxide or sulphites 13. Contains lupin 14. Contains molluscs