

In creating these menus, I've drawn inspiration from Dalí
and the Surrealists to create dishes to delight.
The first menu, 'The Persistence of Memory',
is a meditation on how memories, repeated tasting,
and time affect our perception of a flavour.
It's named after Dalí's famous painting of clocks – which was,
in its turn, inspired by the flowing form
of Camembert left in the sun.

The second menu, 'Metamorphosis', explores themes
of change and evolution – my own,
and that of the ingredients I use.

In both menus, I strive to use
every part of the ingredients I choose,
maximising their capabilities and minimising waste.

I believe that all food must give pleasure:
it must be able to surprise, by opening windows onto memories
through familiar scents and flavours.

I love using 'forgotten' local ingredients to take diners
on a journey, as I draw inspiration from the past
and search for new future traditions.

I hope you enjoy.

A handwritten signature in black ink, consisting of a large, stylized 'S' followed by the name 'Bianco' in a cursive script.

SALVATORE BIANCO
EXECUTIVE CHEF

THE PERSISTENCE OF MEMORY

*Dishes that explore the influence of time
on taste or emotion*

TASTING MENU
€195 PER PERSON

RED SHRIMP MARINATED IN SCENTED WATER,
CRUSTACEAN AND CHICKEN CONSOMMÉ, SQUID BITES

(1, 2, 3, 4, 7, 8)

SNAILS GLAZED WITH BUFFALO BUTTER,
AROMATIC SALAD AND BERGAMOT

(3, 4, 5, 6, 7, 8, 9, 10, 11, 12)

SPAGHETTI WITH ACORN, COFFEE,
KENTUCKY TOBACCO AND BARLEY

(1, 7, 8)

SNAPPER
WITH HERB AND SEAWEED PESTO

(4, 12)

ROASTED PIGEON,
LAMPASCIONI ONIONS AND RED FRUIT

(3, 5, 6, 7, 8, 9, 10, 11, 12)

TIRAMISU
WITH BITTER-HERB AND COFFEE VINEGAR

(4, 7, 8)

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 5% employee benefit charge will also be added to your final bill.

METAMORPHOSIS

*An edible expression
of change and evolution*

TASTING MENU
€180 PER PERSON

FENNEL WITH PINK PEPPER
AND BALSAMIC VINEGAR

(7, 12)

CUTTLEFISH
WITH ROMAN BRAISED SEASONAL VEGETABLES

(2, 4, 7, 14)

RAVIOLI STUFFED WITH MISO PEAS,
ALMONDS AND GRILLED MUSSELS

(1, 3, 4, 5, 6, 7, 8, 9, 10, 11, 14)

CHICKEN
WITH PEPPER AND HERBS

(3, 4, 5, 6, 7, 8, 9, 10, 11, 12)

GERANIUM, HIBISCUS AND ALMONDS

(4, 7, 8)

PAIRED WITH
OUR SOMMELIER'S CHOICE
€120 PER PERSON

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MENU À LA CARTE

TWO COURSES AND DESSERT

€130

THREE COURSES AND DESSERT

€150

STARTERS

Fennel with pink pepper and balsamic vinegar (7, 12)

Canino green asparagus and Roman stracciatella (3, 5, 6, 7, 12)

Cuttlefish with Roman braised seasonal vegetables (2, 4, 7, 14)

Snails glazed with buffalo butter,
aromatic salad and bergamot (3, 4, 5, 6, 7, 8, 9, 10, 11, 12)

Red shrimp marinated in scented water,
crustacean and chicken consommé, squid bites (1, 2, 3, 4, 7, 8)

Sweetbread with artichokes and mushrooms (4, 7)

PASTA AND RISOTTO

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

Ravioli stuffed with miso peas,
almonds and grilled mussels (1, 3, 4, 5, 6, 7, 8, 9, 10, 11, 14)

Risotto with thickened buffalo milk,
spring mushrooms and Roman hazelnuts (7, 8, 12)

Pasta with codfish tripe and Viterbo potatoes (1, 4, 7, 8)

MAIN COURSES

Grilled lobster, white asparagus
and agretti (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12)

Snapper with herb and seaweed pesto (4, 12)

Chicken with pepper and herbs (3, 4, 5, 6, 7, 8, 9, 10, 11, 12)

Roasted pigeon, lampascioni onions
and red fruit (3, 5, 6, 7, 8, 9, 10, 11, 12)

Beef with tomato garum and perilla (7)

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

