

Our Appetizers

*Squid Tagliatelle, between raw and cooked,
with “in tecia” Seaweed and Ibiscus Gel
25,00€*

*Our Summer Idea between “Panzanella” and Catalan of
Crustaceans and Molluscs
25,00€*

*Our “Baccalà mantecato” Game
24,00€*

*Our Marinated Beef Carpaccio with Marrow Foam and
“Ficoide Glaciale” Salad
25,00€*

*“Calvisius” Caviar 10gr
30,00€*

*Anchovies fillets from the Cantabrian Sea 50gr.
with Normandy Butter and hot Bread
22,00€*

*Our Italian raw Ham Selection with different seasoning
22,00€*

First Courses

Egg Tagliolini with Black Truffle “Scorzzone”

from Marche

28,00€

*Our cold Spaghettono with smoked
Amberjack Tartare, Katsuobushi, sents of
Ginger and Sakè*

27,00€

*Our Ravioli stuffed with Rabbit and
Peppers, raw red Prawns
and Dashi Yuzu Broth*

27,00€

*Our Risotto “Risi e Bisi”
with Scampi, Caviar, Cynar foam
and “Fisherman” dust*

28,00€

Main Courses

*Pre-smoked Quail with Hay sauce, sour Cherries,
Crispy Sweet Italian Pepper and Mustard Ice
Cream 32,00€*

*Our Scallops with Cardoncelli Mushrooms, crispy
Spinach, 'Nduja and Salicornia sauce and Yuzu
33,00€*

*Tuna Shabu Shabu with "Misticanza" salad,
Ponzu sauce and Miso consommé
35,00€*

*Red Mullet and its crispy Scales
with Mussels Spiced sauce, Sorrel Gel,
Roman Salad and Furikake
37,00€*

And Finally...

Our Selection of Cheeses
18,00€

Our Desserts:

Tiramisù
13,00€

Pistachio Mousse with
“Heart” of red Fruit
13,00€

Our Idea of “Piña Colada”
13,00€

Our dishes are cooked at the time,
for the good things it takes time and love!