



Executive Chef
Salvatore Bianco

“OMNIA COGNITIO INCIPIT A SENSU”
(every kind of knowledge starts from our senses)
Aristotle



Starters

The three prawns 2.0

Stuffed and Unstuffed squid
with aubergines soy jam

Veal sweetbreads, apple mustard
and herbal cream

Egg 65° with smoked mozzarella,
potatoes and truffle

First Courses

Gragnano linguini pasta with smoked eel,
dried tomatoes and bay leaves powder

Risotto
Sea in Milan

Cannelloni stuffed pasta with ricotta,
anchovies mayonese and broccoli cream

Buttons pasta stuffed with beef tongue,
endive extract and Controne beans

Fish Courses

Mullet with scallops mayonese and plankton,
sea fennel and murex

Shellfish... inside and outside

Croaker fish marinated
with miso and salicornia,
oysters and perilla leaves emulsion

Meat Courses

Anise marinated pigeon
with stuffed neck
and hibiscus and pear sauce

Wild boar pork neck
with fermented pickled vegetables
and mustard sauce

Beef testicles with broccoli centrifuged
and chilli peppers molasses sauce

Contaminated Thoughts (5 years of Romeo)

6 course menu with Chef's choice

8 course menu with Chef's choice

Dessert

Barn egg

Three-Pepper chocolate consistencies

Aromatic fruit and vegetables
with basil and mint ice creams

Lemon and limoncello mousse
with licorice, capers,
EVO oil and salt ice cream

Sorbets and ice creams

Selection of cheese