



Executive Chef
Salvatore Bianco

*If you want to go fast, go alone.
If you want to go far, go together.
(African proverb)*



Starters

The three prawns 2.0

Squid: inside and outside

Veal sweetbreads, apple mustard
and herbal cream

Egg 65° with smoked mozzarella,
potatoes and truffle

First Courses

Spaghetti: a piece of sea

Sea in Milan risotto

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!

Monkfish: tail, liver, cheeks

Meat Courses

Anise marinated pigeon
with stuffed neck
and hibiscus and pear sauce

Lamb solo

Beef testicles with Neapolitan friarielli
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

Born egg

Caprino cheese and kalamansi

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