



Executive Chef  
***Salvatore Bianco***

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



# 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