



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 3.0

Cuttlefish and Potatoes

Veal sweetbreads on the grill,
eggplant with soy and peanuts

Egg 65° with smoked mozzarella,
potatoes and truffle

First Courses

Spaghetti: a piece of sea

Sea in Milan risotto

Ragu 9850

Chioccioline pasta cooked in karkadè
with "ischitana" broth of rabbit

Main Courses

Mullet with scallops mayonese and plankton,
sea fennel and murex

Blue Lobster on the grill
with green apple and cucumber

Double-cooked Flag Fish
with pickled daikon in vinegar

Pigeon: Breast or Leg?

Lamb solo

The Depth of Being

6 course menu Chef's choice

8 course menu Chef's choice

Dessert

Born egg

Passion

Fruit and vegetables

Cocoa

Geranium

Sorbets and ice creams

Selection of cheese