

OUR TASTING MENUS

10TH IMÀGO ANNIVERSARY, 10 CLASSICS IN EVOLUTION

Foie Gras and Scones 2015

Breaded Sea Scallops, Shiitake Mushrooms and Black Truffle 2007

Octopus, Seaweeds and Roots 2016

Parmesan Cappellotti Pasta “Double Umami” 2010

Risotto with Cacio Cheese, Pepper and Sesame 2012

Cappellini Pasta with Garlic, Olive Oil, Chilli Pepper and smoked Eel 2008

Black Cod & Purple Vegetables 2009

Tandoori-style Duck 2014

Neapolitan Sfogliatella “Samosa” 2011

Sweet Buffalo mozzarella 2013

€ 160.00

THE VEGETARIAN

Roots and Seaweeds

Buffalo Mozzarella IN.Consistenza, vesuvian Tomatoes “Scapece style”

Sea vegetable Minestrone

Shiso Pesto Rigatoni Pasta

Punk.ovo, Mushrooms and red Miso Cream

Suspended Babà with Cocoa and Rhum, Banana Parfait

€ 120.00

The tasting menu is meant for all of the table's guests

APPETIZERS

Buffalo mozzarella IN.Consistenza, vesuvian tomatoes “scapece style” € 33.00

Grapefruit flavoured red mullet, cauliflower and tofu € 35.00

Octopus and seaweed, roots and Uma-Mia blend € 34.00

Scampi tartare and veal's tongue, chicory hearts and ponzu € 38.00

Foie gras and scones, Sweet Rain Blend € 40.00

PASTA DISHES

Sea vegetable minestrone € 32.00

Red onion and foie gras risotto, spicy coffee powder € 36.00

Trenette pasta with shiso pesto, mantis lobster and potatoes € 34.00

Steamed braised veal ravioli, topinambur and saffron € 33.00

FISH MAIN COURSES

Roasted John Dory with olives and ginger, pumpkin and chanterelles € 47.00

Sake-glazed black cod, purple vegetables € 48.00

Steamed seabass with anise seeds, mussels and turnip tops € 49.00

VEGETARIAN MAIN COURSE

Punk.ovo, mushrooms and red miso cream € 34.00

MEAT MAIN COURSES

Grilled pigeon in embers of mango, lentils and turmeric € 49.00

Stewed Rump of Lamb with spices ,corn cous cous € 48.00

Chicken “ two cultures”, sweet peppers and teriyaki (for 2 persons) € 88.00

Our raw fish undergoes a process of blast chilling
in order to guarantee the absolute integrity of the product

Our menu contains allergens. If you have a food allergy or intolerance,
please inform a staff member when placing your order.

Menu and Specialities created by Chef Francesco Apreda

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