

AFTER 10 YEARS.....

the next step is to raise awareness of our roots, telling the territory story, an evolution that does not deny the soul of our global cuisine but is its natural development

Chef Francesco Apreda

OUR TASTING MENU

Sea Essence Seasonal Vegetable Soup

Foie Gras and Dried Fruit

Breaded Sea Scallops, Celery and Black Truffle

Octopus, Potatoes and Olives from Gaeta

Parmesan Cappellotti Pasta "Double Umami"

Risotto Marinara Style

"Saraceni" Tagliolini Pasta with Sardines

Baked Clay Gilthead Fillet

Spicy-Style Duck

Sweet Buffalo Mozzarella

THE ORIGIN

6 course tasting menu
€ 150.00

THE EVOLUTION

8 course tasting menu
€ 160.00

THE NATURAL DEVELOPMENT

10 course tasting menu
€ 170.00

VEGETARIAN VERSION

6 course tasting menu

€ 130.00

APPETIZERS

Buffalo Mozzarella and Tomato "Bruschetta" € 33.00

Breaded Sea Scallops, Celery and Black Truffle € 36.00

Beef Carpaccio, Watermelon and Caviar € 45.00

Octopus, Potatoes and Olives from Gaeta € 35.00

Foie Gras and Dried Fruit € 45.00

PASTA DISHES

Sea Essence Seasonal Vegetable Soup € 33.00

Linguine Pasta with Blue Lobster and Wild Lemon € 48.00

"Ischitana style" Rabbit Ravioli and Scampi € 42.00

Risotto with Cacio Cheese, Pepper and Sesame € 35.00

Water and Flour Spaghetti with Seafood € 37.00

FISH MAIN COURSES

Tea Flavoured Roasted Turbot, Crab and Green Peas € 56.00

Black Cod & Purple Vegetables € 48.00

Baked Clay Gilthead Fillet € 47.00

MEAT MAIN COURSES

Spicy-Style Duck € 49.00

Grilled Pigeon, Mango and Tomato € 50.00

Beef Sirloin and "Bottarga", Eggplant and Tropea Onion € 52.00

Bell Peppers "Roman Style" Chicken (for 2 persons) € 90.00

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

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

Menu and Specialities created by Chef Francesco Apreda

imàgo

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