

## OUR TASTING MENUS

### 10<sup>TH</sup> 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*

*Capellini 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 MEDITERRANEAN SEA BETWEEN SEAWEEDS, VEGETABLES AND SPICES

*Sea Essence Seasonal Vegetable Soup*

*Scampi Tartare, Mozzarella and Glasswort*

*Blue Lobster, Hijiki Seaweed Salad and Parmesan Cheese*

*Water and Flour Spaghetti, Seafood and Sea Lettuce*

*Nori Seaweed and Escarole Steamed Ravioli Pasta, Mackerel and Peppers*

*Baked Clay Sea Bass Fillet, Wakame and Fennels*

*Caramelised Melon Carpaccio, Salt Crystals and black Cardamom*

€ 140.00

### VEGETARIAN VERSION

*7 course tasting menu*

€ 120.00

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

## APPETIZERS

*Buffalo Mozzarella IN.Consistenza, Vesuvian “Scapece Style” € 33.00*

*Breaded Sea Scallops, Shiitake Mushrooms and Black Truffle € 35.00*

*Veal Carpaccio Veils, Caviar and “Cacio” Flower € 44.00*

*Blue Lobster, Hijiki Seaweed Salad and Parmesan Cheese € 46.00*

*Foie gras, Scones and Mustard Seeds Terrine € 40.00*

## PASTA DISHES

*Sea Essence Seasonal Vegetable Soup € 32.00*

*Guinea Fowl Ragù Rigatoni Pasta, zucchini flowers and Pecorino Cheese € 34.00*

*Nori Seaweed and Escarole Steamed Ravioli Pasta, Mackerel and Peppers € 33.00*

*Marinara Style Risotto, Mussels and Black Lime € 36.00*

## FISH MAIN COURSES

*Roasted Monkfish with parsley, eggplant and black sauce € 47.00*

*Sake-glazed Black Cod, purple Vegetables € 48.00*

*Baked Clay Sea Bass Fillet, Wakame and Fennels € 49.00*

## MEAT MAIN COURSES

*Tandoory-Style Duck, Cocoa Land € 48.00*

*Grilled Pigeon in Embers of Mango, Eucalyptus and fried Capers € 49.00*

*Pepper and Cedar flavoured Beef, Asparagus and “Bottarga” € 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