

IMAGO A' LA CARTE

*With a choice of 3 courses € 130.00 (with Dessert € 150.00)
Additional dish € 30.00*

APPETIZERS

Red Mullet, Foie Gras and Pomegranate

Raw Beef, "Radicchio" and Oyster

Sea Urchin and Cucumber, Pil Pil and Watercress

Chicory Salad and Caviar

Roman style Artichoke

PASTA DISHES

Gnocchi, Goat cheese, Porcini mushrooms and Hazelnuts

"Plin" Ravioli, Parmesan and black Truffle

Sea Urchin and Saffron Risotto, Clementine and Bone Marrow

Seafood Fusilli Pasta

"Sea and Mountains"

MAIN COURSES

Seabass, Potatoes and Leeks

"Cacciatora" Tuna

Pork, Cabbages and Mustards

Pigeon, Chocolate and Tobacco

Beef, Beetroots and Roses

IMAGO 1.0 +

*Seasonal Tasting menu
8 Courses € 170.00*

IMAGO 1.0

*Seasonal Tasting menu
6 Courses € 150.00*

The tasting menu is available until 10:00 pm
and it is meant for all the table's guests

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

Autumn Menu and Specialities created by Chef Andrea Antonini

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