

TASTING MENU

5 PORTATE | 5 COURSES

150 EURO (VINI ESCLUSI) | 150 EUROS (WINES NOT INCLUDED)

ABBINAMENTO VINI | WINE PAIRING

3 CALICI 50 EURO | 3 GLASSES 50 EUROS

5 CALICI 90 EURO | 5 GLASSES 90 EUROS

Il menu degustazione verrà realizzato per l'intero tavolo

The tasting menu will be prepared for the entire table

Ultimo ordine 21.30

Last order at 21.30

Sashimi di tonno rosso, misticanza di stagione e bottarga di ombrina

Red tuna sashimi, fresh seasonal salad and croaker bottarga

Ravioli di lumaca e primizie di stagione

Home-made Ravioli pasta filled with snails and fresh lagoon herbs

Piovra allo yakitori, pomodori, capperi e crumble di olive taggiasche

Yakitori grilled octopus, tomatoes, capers and taggiasche olives crumble

Fiorentina di agnello laccata al limone e misticanze estiva

Lamb Fiorentina glazed with lemon and fresh seasonal herbs

Crema cotta al latte di mandorle con arance candite, frutti di bosco e sorbetto di cioccolato di Modica

Cooked Cream with almond milk, candied orange, berries and Modica chocolate sorbet

Please inform the staff of the need to consume foods free of certain allergenic substances before ordering. All prices listed in EURO. Lunch cover 6 Euros | Dinner cover 9 Euros.

For any dietary restrictions please do not hesitate to bring them to our attention.

Consuming raw or uncooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

