

"The reinterpretation of a simple, accessible cuisine,
a synthesis of tradition and modernity,
founded on a thorough research for immense ingredients."



A WARM WECOME FROM

EXECUTIVE CHEF LUCIANO VILLANI,

RESTAURANT MANAGER PIETRO DE SIMONE

AND TEAM.

AQUA

SQUID, ALMONDS AND LEMON

AMBERJACK AND OLIVE

WHITE RICE 'ALLA MARINARA'

WARM SPAGHETTINI WITH LOVAGE, PRAWN AND PECORINO

TURBOT IN GREEN

CITRUS FRUITS

- 150 -

wine pairing - euro 75 pp -

PETRA

AROMATIC CRUNCHY SALAD

POTATOES, MUSHROOMS AND MUGO PINE

HERB AND FLOWER TORTELLI

FRIED EGG

LATICAUDA LAMB, CELERY, CARROT AND ONION

QUINCE, RICOTTA AND HAZELNUT

- 120 -

wine pairing - euro 60 pp -

CHEESE

SELECTION OF THREE OR FIVE CHEESES, TABURNO HONEY, ARTISINAL JAMS AND DRIED FRUIT

- 25 / 35 -

CACIOCAVALLO DI CASTELFRANCO IN MISCANO
BLUE GOAT'S CHEESE BY LE CURTI (GIANO VETUSTO)
AGED PECORINO DI PIENZA GRAN RISERVA D.O.P. (TUSCANY)
RAGUSANO D.O.P. (SICILY)

BITTO VALTELLINA D.O.P (LOMBARDY)

ROBIOLA DI ROCCAVERANO D.O.P. (PIEDMONT)

RED COW PARMIGIANO REGGIANO 36 MONTHS D.O.P (PARMA)

STILTON COLTON BASSET (ENGLAND)

COMTE BEILLEVAIRE 12 MONTHS (FRANCE)

COMTE BEILLEVAIRE 24 MONTHS (FRANCE)

CAVIAR TASTING

BELUGA Sublime, soft, creamy and intense 10g

- 60 -

SEVRUGA Delicate, soft delicious, with a Sweet hint of lobster

> 10g - 50 -

ASETRA Aromatic, intense and decisive 10g

- 45 -

T A S T I N G 3 x 10g -150-

FOOD ALLERGIES /INTOLERANCES

We kindly invite you to inform our dining room staff about any specific dietary requests or needs. Our restaurant will do its best to accomodate your requirements.

Should you have any allergies and/or intollerances, we can provide a list of products containing allergenes.

Certain products may be frozen at source or in-house. Further information is available upon request.

Raw or lightly cooked fish and meat has undergone safety and pre-treatment in accordance with the guidelines set out by EC legislation N. 853/2004.