

Fish menu

welcome Amuse Bouche

Topinambur, Grey Mullet Roe,
Shallot sauce, Sea Buckthorn

grill Pilgrim Scallops, Lemongrass,
Coconut Milk, Cardoncelli Mushrooms

Fried Oysters " Pleiade ",
Green Apple gel, Bergamot

"Karbon" Risotto, raw red Prawns from Mazara
Celeriac, smoked Butter, candy Lemon

Thin and flat "Gragnano Selezione Oro " noodle ,
Sea Cicadas, mountain Butter, Radicchio

Cod cube-roll, Razor-Shell, Ponzu sauce,
liquid Chicory, bitter Orange

Persimmon fruit Catalan cream,
Laurels powder, roasted Pistachios

Eggnog foam, crunchy Gold,
Raisins, salty Raspberries Caramel

Meat menu

welcome Amuse Bouche

Topinambur, marinated Egg,
Shallot sauce, Sea Buckthorn

Beef Tartare " Garronese ",
"Alba" White Truffle , Hazelnuts mayonnaise

Foie Gras Cherry, pickled Beef Tongue,
Moscato di Trani wine Jelly

Thin and flat "Gragnano Selezione Oro " noodle,
thin Quail ragù, Wild Mushrooms

Raviolo filled with Egg and Cottage Cheese,
"Alba" White Truffle

Deer Fillet, Liquid Chicory, Chocolate,
Pumpkin, Wild Fruits

Persimmon fruit Catalan cream,
Laurels powder, roasted Pistachios

Eggnog foam, crunchy Gold,
Raisins, salty Raspberries Caramel