



AMUSE BOUCHE

ARTICHOKE

Topinambur, licorice and vegetable sauce

COD FISH

two peppers sauce and smoked mullet caviar

RABBIT

loin stuffed with livers and sausage,
cauliflower cream, spinach and black truffle

SPAGHETTONE "MANCINI"

Butter Demisel from Normandy, Bottarga from red Tuna
and black Lemon powder

AMBERJACK

in flavored bread crust, black mussels cream
alcoholic salad with almonds

LAMB

Rump, Celeriac cream and BBQ cabbage

PREDESSERT

PASSION

Cocoa shortcrust pastry, peanut ganache
passion fruit sorbet

€ 110,00

* in combination with food, our Sommelier Mattia proposes
a 7 glasses Wine Pairing at € 85

* the tasting menus are intended for all the members of the table
the bread with cereals is of our production with only sourdough

* cover charge € 5