



### AMUSE BOUCHE

#### STRAWBERRY AND TOMATO GAZPACHO

Amberjack marinated with Sicilian scents,  
cuttlefish ink and beetroot jellies

#### COD FISH

two peppers sauce and smoked mullet caviar

#### BURGER

raw sicilian meat, Mustard Mayo and goat cheese in a flowery crust

#### SPAGHETTONE "MANCINI"

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

#### SEA BASS FILLET

baked aubergine cream, cuttlefish ink and fish sauce

#### LAMB SIRLOIN

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