



6 COURSE TASTING MENU - SEA

CHEF'S WELCOME APPETIZER

PANE E PANNELLE (BREAD AND ROLLS)

Raw red prawn, cow ricotta cheese with lemon zest, lettuce

AMBERJACK

Almond, smoked herring caviar

OCTOPUS

"Luciana", potatoes, capers

SPAGHETTONE PASTA FACTORY "MANCINI"

Bouillabaisse, redfish and dehydrated orange

GROUPEL

Carrot, bell pepper crust, meat base

PREDESSERT

PIZZUTA

The different declinations of the almond

€ 110,00 p.p.

Optional wine pairing 5 glasses € 75 p.p.