





ICONIC SIGNATURE

Potatoes and Anchovies Cream, Seafood and Almonds

Beef and Amberjack Carpaccio with Caviar

Escarole and Cauliflower, Lemon and Green Tea

Pork Ribs Meatballs, Neapolitan Ragù extract

Parmesan Cheese Ravioli and Tuna Broth

Angel Hair Pasta with Garlic, Oil, Chilly and Smoked Eel

Risotto with Chicory, Oyster and Blue Cheese

Penne with 'Mumbai Arrabbiata' Sauce

Steamed Sea Bass with Hazelnuts, Mushrooms and Black Truffle

Venison, Beetroot and Pomegranate

Chicken in two Cultures

Sweet Buffalo Mozzarella

Sweet Pumpkin Caprese, bitter Orange and Goat Cheese Ice Cream

Chocolate Babà and Bananas

4 COURSES OF YOUR CHOICE € 100

WINE PAIRING € 30

NON-ALCOHOLIC PAIRING € 20

THE TASTING MENU IS MEANT
FOR ALL THE TABLE'S GUESTS.



A WORLD OF SPICES

€ 130

Codfish, Coconut and Turnip Greens

Radicchio and baby Octopus in red Wine

Spaghetti spezzati and Langoustine, Cauliflower and Black Anise

Red Mullet in Cabbage Broth and Molluscs

Walnuts, caramelized Endive and Coffee

WINE PAIRING € 50
NON-ALCOHOLIC PAIRING € 40

GREEN BUTTERFLY

4-COURSE VEGETARIAN MENU € 90

