

Click on the menu you want to see and get inspired by our special dishes!



IDYLIO'S LUNCH

The complete menu signed Apreda available **from Wednesday to Sunday** to experience the starry experience during lunch.



IDYLIO'S FLYING LUNCH

The menu, available **from Wednesday to Saturday**. More dynamic and fast, ideal for those who in the bustle of the day do not want to give up the taste of a high-quality gastronomic route.



IDYLIO'S SUNDAY LUNCH

A menu available **only on Sunday** for lunch for those who want to live a warm experience and at the same time a gastronomic path of level.



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



IDYLIO'S FLYING LUNCH

STARTERS

Warm Autumnal Caprese Breaded
Sea Scallops and Black Truffle
Scrambled Eggs and Mushrooms Red
Mullet and Fennel Salad "Roman
Style" Chicory Hearts Salad

FIRST COURSES

Onions and Porcini Mushrooms pureed Soup
Pecorino Cheese, Peppers and Sesame
Risotto Pasta and Potatoes, Lobster and Curry
Penne with "Mumbai Arrabbiata" Sauce
Butter and "Bottarga" Tagliolini

MAIN COURSES

Tempura fried Salted Cod
Char-grilled Beef Flank Steak

DESSERTS

Cold Fruits Lasagna
Sweet Buffalo
Mozzarella Chocolate
Babà

2 COURSES OF YOUR CHOICE € 50
3 COURSES OF YOUR CHOICE € 70



IDYLIO'S SUNDAY LUNCH 

Puntarelle alla Romana
"Roman Style" Chicory Hearts Salad

Pasta e Patate, Astice e Curry
Pasta and Potatoes, Lobster and Curry

Bavette di Manzo, Verza e Fagioli
Beef Flank Steak, Cabbage and Beans

Babà al Cacao
Chocolate Babà

€ 90