



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 SELECTION

Sweet Buffalo Mozzarella

*Recommended Pairing: Porto Ramos Pinto 20* €18

Babà, Pastry Cream and Sour Cherry

*Recommended Pairing: Rum Origini Panama* €20

Sweet Pumpkin Caprese

*Recommended Pairing: Les Onnis 2020 Domaine des Forges* €15

Cold Fruits Lasagna

*Recommended Pairing: Le Vieux Chai 2019 Cave de Gan* €10

Caramelized Endive Ice Cream and Coffee

*Recommended Pairing: Vecchio Samperi Perpetuo Marco de Bartoli* €15

Our complete **spirits selection** is available upon request

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