



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

Beef and Amberjack Carpaccio with "Crusco" Peppers

From West to East "Vignarola" with Langoustine

Artichoke, Almonds and Saffron

Parmesan Cheese Ravioli and Tuna Broth

White Pasta with 5 Roots and Caviar

Risotto with Chicory, Oyster and Blue Cheese

Monkfish with Green Curry, Lard and Asparagus

Lamb with Tamarind, Green Tomatoes and Broad Beans

Chicken in two Cultures

Sweet Buffalo Mozzarella

Strawberries, Coconut and Lemon Balm

Babà, Apricots and Sesame

4 COURSES OF YOUR CHOICE € 100

WINE PAIRING € 40

NON-ALCOHOLIC PAIRING € 30

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



A WORLD OF SPICES

€ 130

Codfish, Coconut and Baby Green Peppers

Watercress Raviolini, Mackerel and Nerves

"Lumachine" Pasta with Squids, Lavender and Black Olives

Steamed Gurnard, Mussels and Green Tea

Spiced Rhubarb, Amaretti and Chocolate

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