





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

5 COURSES OF YOUR CHOICE € 150

WINE PAIRING € 60

NON-ALCOHOLIC PAIRING € 40

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



A WORLD OF SPICES

€ 170

"Scapece" Weever, Black Anise and Caviar

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 € 80

NON-ALCOHOLIC PAIRING € 50

IDYLLIO'S BUTTERFLY

€ 130

Flying Butterfly from one menu to another.
Tasting menu of four dishes, dessert included,
chosen by you, or suggested by our Chef
from the two menus above.

ADDITIONAL COURSE € 30

WINE PAIRING € 50

NON-ALCOHOLIC PAIRING € 30

GREEN BUTTERFLY

5-COURSE VEGETARIAN MENU € 150