

Tasting
MENU

From the Chef's selection

Five-course tasting menu
75 euros per person, wine excluded

Wine pairing four glasses
30 euros per person

*This menu is served for the entire table
water, coffee and cover charge included*

STARTERS

Marinated salmon (2,5,8,9,10) mayonnaise with dill, turnip giardiniera	18
Creamed cod* (1,2,8,9,10) polenta chips, caramelized red onions, olives and aioli mayonnaise	18
Jamón Pata Negra (1,2,8,9,14) pan tomate, Cantabrian anchovies	26
Seared scallop* (1,2,6,7) eggplant cream, black tapioca and burned Piccadilly tomatoes	21
62° egg (1,2,8) Parmigiano fondue, pancotto and spring's asparagus	16

FIRST COURSES

Tagliatelle with squid ink* (1,6,7,8) homemade tagliatelle, julienne squid, salmon eggs and yellow tomato coulis	18
Sea bass tortelli* (1,2,7,8,9) burned lemon, pea cream and mint	20
Red prawns fusilli (1,2,4,7) fusilli “Gerardo di Nola”, Mazara del Vallo red prawns, basil and lime	22
Traditional Risotto (2,5,7) Carnaroli rice creamed with Montev ecchia cheese, Marco d’Oggiono ham and cashew nuts	18
Spaghetti with Pecorino cheese and guanciale (1,2,7) spaghetti “Gerardo di Nola”, asparagus, Pecorino cheese and guanciale	18

SECOND COURSES

Pork belly (1,2,7,10,13) 23
cooked for 18 hours, Digione mustard and vegetables

Milanese veal rib (1,2,8) 29
potatoes, tomatoes, salad and mayonnaise

Roasted squid* (1,2,6,13) 24
carrot cream with ginger, baby carrots with butter and carrot caramel

Tuna with Sansho pepper (1,7,9,13) 26
seared tuna lacquered with Sansho pepper and zucchini cream

Beef tenderloin tataki (9,14) 28
chickpea hummus and glazed shallots

Cover charge 3,5
San Pellegrino / Panna water 3,5
Coffee 3



*frozen food at the origin