



## TASTING MENU

AT LEAST TWO PEOPLE

Price of tasting menu per person, € 75

### How Do I Wake Up In The Morning

A JOURNEY BY THE CHEF THROUGH 6 COURSES TO HIS LIKING. MENU VALID FOR ALL TABLE GUESTS

BALSAMIC VINEGAR OF MODENA DOP AND IGP IN COMBINATION WITH THE TASTING COURSE € 25 PER PERSON

(WE ASK OUR KIND GUESTS TO COMMUNICATE ANY ALLERGIES AND / OR INTOLERANCES)

IF YOU DO NOT WANT TO CHOOSE AN ENTIRE DEGUSTATION MENU,  
YOU CAN ORDER THE INDIVIDUAL DISHES AS YOU WISH.

STARTERS 19 EUROS || FIRST 23 EUROS || SECONDS 27 EUROS || DESSERT 10 EUROS

### Tagliolini with "San Miniato White Truffle"

ACCORDING TO AVAILABILITY AND THE PRICE VARIES ACCORDING TO THE MARKET PRICE  
35/70 EUROS

## VEGETARIAN

Price of tasting menu per person € 48

WELCOME AMUSE BOUCHE FROM THE KITCHEN

### *Mentadent*

CÉVENNES ONION CREAM | CHAMOMILE GOAT | WILD MINT | NUTMEG | TOASTED BREAD | CRUMBLE OF APULIAN TARALLO

### *HalLOWEEn*

BUCKWHEAT TAGLIOLINO | "POTI MARRON" PUMPKIN | ROASTED CHESTNUT | GINGER  
GLUTEN FREE OPTION

### *Our Vegetable Garden in Ponzano*

TOASTED WHITE BREAD | MILLEFEUILLE OF CABBAGE AND POTATOES | FRIARIELLI AND CONSISTENCIES  
BEETROOT | SMOKED PROVOLA CHEESE "BUFALA DOP"  
GLUTEN FREE OPTION

### *Friariello Underground*

TURNIP GREENS | SALTED CARAMEL ICE CREAM | SALTED CASHEWS | PUFF PASTRY | SALTED COCCOA STREUSEL



## MEAT

Price of tasting menu per person € 56

WELCOME AMUSE BOUCHE FROM THE KITCHEN

### *Carbonair*

CRISPY CBT EGG | PORK CHEEK  
PECORINO ROMANO CHEESE | EGG YOLK AND ITS BOTTARGA  
GLUTEN FREE OPTION



### *White Dwarf*

CARNAROLI RICE 'ACQUERELLO' AGED 7 YEARS  
ROASTED DUCK BREAST | CERTALDO RED ONION UMAMI  
FRENCH WHITE ONION OF CÉVENNES PDO



### *Picanh'80*

PICANHA | GREEN PEPPER SAUCE  
BEETROOT | ROAST STOCK | SPINACH



### *Amise*

ARTISAN PANETTONE OF OUR PRODUCTION

## FISH

Price of tasting menu per person € 65

WELCOME AMUSE BOUCHE FROM THE KITCHEN

### *I thought it was pasta, potatoes and mussels*

"POWERFUL MIXED" PASTA "PASTIFICIO DEI CAMPI" | WILD ADRIATIC MUSSEL | POTATOES OF SILLANO | LITTLE MINT  
GLUTEN FREE OPTION

### *Rolling south*

FRESH PASTA ROLL FILLED WITH POTATOES | PUTTANESCA SAUCE | SMOKED CANTABRIAN ANCHOVIES  
"LECCINE" OLIVES | SALENTO BREAD CRUMBLES "FRISELLA"  
GLUTEN FREE OPTION



### *Naples Blue Fish*

MARINATED AND ROASTED MACKEREL  
GREEN APPLE STEW "GRANNY SMITH"  
PUFFED RICE WAFFLE | AMALFI LEMONS PGI



### *Nankurunaisa*

SEMIFREDDO WITH MANDARIN AND CRUNCHY PUFFED RICE  
ALMOND STREUSEL | MANDARIN SPONGE  
KUMQUAT