



TASTING



Selected on 2023 Edition
of **Guida MICHELIN Italia**

**6 COURSE TASTING
MENU 85 € EACH**

AT LEAST TWO PEOPLE

How i wake up in the morning

**A JOURNEY WITH THE CHEF THROUGH
SIGNATURE DISHES AND NOVELTIES**

**COST OF THE ENTIRE
MENU 65 € EACH**

AMOUSE BOUCHE FROM THE KITCHEN

Queen of Egypt 2.0



[APPETIZER]

GUINEA FOWL CONFIT / GARFAGNANA RASPBERRY
CONDENSED BUFFALO MILK / BABY LEEK

22 €

Since 2021



[FIRST]

CARNAROLI ACQUERELLO AGED 12 MONTHS
ROASTED AND SMOKED DUCK BREAST
CEVENNES SWEET WHITE ONION
CERTALDO RED ONION

24 €

*Torno subito vado
a farmi un girello*

[SECOND]

CHIANINA ROUND / YELLOWFIN TUNA FILLET
DEMI GLACE / BALSAMIC VINEGAR OF MODENA IGP
CAPER AND TEXTURES / MARINATED TROPEA ONION

(GLUTEN POSSIBILITY)

28 €

Don Raffaè

[DESSERT]

COCONUT / AVOLA DOP ALMOND / WAFER
PINEAPPLE 360° / EVO OIL / ALMOND STREUSEL

12 €

MY SELECTION

IN ADDITION TO THE TASTING MENU A SELECTION OF ITALIAN CHEESES RESEARCHED BY THE CHEF 16 €

MEAT
MENU

COST OF THE ENTIRE MENU 67 € EACH

AMOUSE BOUCHE FROM THE KITCHEN

Blue fish like the scudetto



[APPETIZER]

MARINATED AND ROASTED MACKEREL / BÉARNAISE SAUCE
ASPARAGUS AND TEXTURES

24 €

Pasta ammiscata

[FIRST]

MIXED PASTA "PASTIFICIO DEI CAMPI"
TURNIP AND RED TURNIP / SORRENTO LEMON IGP
SALTED SMOKED ANCHOVY BUTTER OF OUR PRODUCTION
TOASTED BREAD / FERMENTED AMALFI ANCHOVY GARUM

(GLUTEN POSSIBILITY)

25 €

Sorren Triglia

[SECOND]

CRUSTED RED MULLET / NEAPOLITAN-STYLE ESCAROLE
S.MARZANO TOMATO / BUFFALO DOP / BASIL

(POSSIBILITÀ GLUTEN FREE)

30 €

Ali... Babà

[DESSERT]

BABÀ SAVARIN / WHITE RUM / APRICOT
MARJORAM / SALTED CARAMEL COOKIE

12 €

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IN ADDITION TO THE TASTING MENU A SELECTION OF ITALIAN CHEESES RESEARCHED BY THE CHEF 16 €

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COST OF THE ENTIRE MENU 57 € EACH

AMOUSE BOUCHE FROM THE KITCHEN

Tu vuò fa la Nerano

[APPETIZER]

CRISPY BIO CBT EGG / ZUCCHINI SCAPECE
TABASCO / PROVOLONE CHEESE "MONACO" DOP / DILL

(GLUTEN POSSIBILITY)

20 €

Bi-color

[FIRST]

ELICHE DI GRAGNANO "PASTIFICIO DEI CAMPI" / THYME
ASIAGO DOP / CARDONCELLO MUSHROOM / SAFFRON

(GLUTEN POSSIBILITY)

25 €

Occhio, malocchio, prezzemole e..

[SECOND]

FENNEL / GREEK YOGURTH / TONKA BEAN
FERMENTED TANGERINE / BLACK OLIVE

(GLUTEN POSSIBILITY)

26 €

Friariello Underground

[DESSERT]

SWEET TURNIP GREENS / SALTED CARAMEL ICE CREAM
PUFF PASTRY / ROASTED CASHEWS / ALMOND STREUSEL
COCOA GRUE

12 €

MY SELECTION

IN ADDITION TO THE TASTING MENU A SELECTION OF ITALIAN CHEESES RESEARCHED BY THE CHEF 16 €

VEGETARIAN MENU