



# TASTING

## **6 COURSE TASTING MENU 80€ 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

*Che bel manzo!*



[APPETIZER]

VEAL / YELLOW TOMATO / OLIVES / OREGANO  
BASIL / OCTOPUS MAYONNAISE

22 €

*Fake tortello*



POSSIBILITY

[FIRST]

FRESH TORTELLO / BLACK TRUFFLE  
PARMESAN CHEESE

26 €

*Salto della quaglia*



[SECOND]

QUAIL / QUAIL EGG / SWISS CHARD

27 €

*I limoni signoraa, i limoniùù*

[DESSERT]

ECLAIR / LEMON CURD / 24K GOLD  
SORRENTO LEMON

12 €

*Small bakery*

ARTISAN PASTRIES FROM THE KITCHEN

MEAT  
MENU

## COST OF THE ENTIRE MENU 70 € EACH

AMOUSE BOUCHE FROM THE KITCHEN

*Pulp fiction*



[APPETIZER]

OCTOPUS / RED POTATOES  
CERTALDO ONION / PARSLEY

24 €

*L'imoniamao*



POSSIBILITY

[FIRST]

CALAMARATA / CLAMS  
SORRENTO LEMONS / VANILLA

25 €

*Controcorrente*



[SECOND]

SALMON / BEETROOT / RASPBERRY  
CAVIAR / BUFFALO PROVOLA

28 €

*Rotolando verso sud*

[DESSERT]

PUFF PASTRY / SWEET RICOTTA CHEESE  
SAGE / APPLE / ALMOND STREUSEL

12 €

*Small bakery*

ARTISAN PASTRIES FROM THE KITCHEN

ENTIRE  
MENU  
70 €

**COST OF THE ENTIRE  
MENU 60 € EACH**

AMOUSE BOUCHE FROM THE KITCHEN

*Oro nero italiano* 

[APPETIZER]

RACLETTE POTATO / BLACK TRUFFLE / HEMP

20 €

*Diversamente caprese* 

[FIRST]

RICE / BUFFALO MOZZARELLA

RED TOMATO / BASIL

24 €

*Turbo melanzana* 

[SECOND]

BBQ AUBERGINE / COCOA / YOGHURT

CATMINT / CURRY

26 €

*Multicolor* 

[DESSERT]

SEASONAL FRUIT OSMOSIS

FIORDILATTE ICE CREAM

12 €

*Small bakery*

ARTISAN PASTRIES FROM THE KITCHEN

VEGETARIAN MENU