



The new menu
contemporary cuisine

Gourmet Aperitif

Aperitif and finger food (valid for all guests at the table)
Selection of 3 finger foods, one cocktail of your choice

14€

Aperitif

1 Cocktail of your choice from the list, please ask the room manager.

10 €

5 COURSE TASTING MENU 85€ PER PERSON WITHOUT BEVERAGE.

Valid for all the guests at the table.

A journey together with the Chef through 5 courses, including signature dishes and new ones.

7 COURSE TASTING MENU 110€ PER PERSON WITHOUT BEVERAGE.

Valid for all the guests at the table.

A journey together with the Chef through 7 courses, including signature dishes and new ones.

If you don't like to choose a whole degustation menù, you can pick single dishes at your leisure.

Dividing a single plate involves an increase of 3 euro
Tasting menùs cannot be modified except for allergies or intolerances
Service, cover, amuse bouche, handmade bread 5 euro

Tastings

WHOLE TASTING MENÙ FRESH SEAFOOD 75 € PER PERSON (MIN. 2 PEOPLE)

Sellfish from Giacalone Mazara del Vallo (Sicily) selection:

1 peace of each item in the following list:

- Violet King Prawn Mazara del Vallo 1°
- Red King Prawn Mazara del Vallo 2°
- Prawn Mazara del Vallo 1°
- Shrimp Mazara del Vallo 1°

Catch of the day selection by Jolanda De Colò

Tartare and sashimi.

- Yellow fin tuna Jolanda de Colò selection
- Red tuna ventresca (belly) Jolanda de Colò selection
- Scottish Red salmon "Sockeye"
- Mediterranean Amberjack

OYSTERS:

1 piece of every item per person

- "Fine de Claire" Oyster
- Gold selection "Regal" Oyster
- "Gillardeaux" Oyster

Oysters Selection:

Minimum 2 pieces per item

- "Fine de Claire" Oyster n.3 // 4.50 € per piece
- "Crystal" Oyster n.2 // 5.50 € per piece
- "Shardana" Oyster n.2 // 6€ per piece
- "Gillardeaux" Oyster n.3 // 6.50 € per piece
- Gold selection "Regal" Oyster n.3 // 8 € per piece

(Selection and origin of the catch may change due to the market availability)

RAW
Sea

WHOLE TASTING MENU €68 PER PERSON

“Tartuccino”

[appetizer]

Black bean | seasonal truffle | kopi luwak coffee

25€



“Freeze-ELLA”

[first course]

Tagliolino 36 yolks | frisella | Sicilian oregan | basil |
Corbarino tomato's water

25€

Possibility



“ANormale”

[main course]

Sicilian striped eggplant | veggies caponata | home
made salty ricotta

25€



“Ah perÙ!”

[dessert]

Watermelon Ceviche | Tonka Bean | Caprino cheese from
Roccoverano | tabasco

13€

Possibility



“Mignon pastry”

Small bakery from the Chef

Vegan

WHOLE TASTING TOUR 70 € PER PERSON

“L’ anatra che scende giù dai monti” [appetizer]

Duck Montanara. |sour Certaldo Onion | Home made salty Ricotta

25€

Possibility 

“Pensavo fosse panna e prosciutto” [first course]

Tortelli filled with San Giovanni Ham | figs | smoked provola fondue

25€

Possibility 

“Phil-HG” [main course]

Cinta Senese Pork loin | baby carrots scapece style | fermented black garlic from Voghiera

28€



“Past/iERA” [dessert]

Short pastry | lemon | mascarpone | wheat | almond streusel

13 €

Possibility 

“Piccola pasticceria”

Small bakery from the Chef

Wheat

WHOLE TASTING TOUR 75 € PER PERSON

“Guardo con il cannolicchio”

Baked Razor shell | turnip tops from fasano | Sorrento lemonscream

25 €

[Appetizer]



“Per ogni pacchero un capRICCIO”

Gragnano paccheri "Gerardo di Nola" | Sulmona red garlick | Habanero | Urchins | Sciabacco Evo oil

26€

[first course]

Possibilità



“I bastoncini del capitano F.”

Crispy Mediterranean Amberjack | Giffoni Hazelnuts cream | Pomegranate

30€

[main course]

Possibility



“Ricordo dei bischeri”

Florence schiacciata | strawberry grape | Sciabacco EVO oil

13 €

[dessert]

Possibility



“Piccola pasticceria”

Small bakery from the Chef

Fish menu

Kids menu



Pasta with tomato sauce

12€

Short pasta with pesto

12€

Chicken cutlets with French fries

15€

Coca-cola

3,50€

Cover excluded.

