

Tasting Menus

'Sea Rhythms'

four dishes by your choice
85.

combined wine four glasses
55.

'Between Earth and Sea'

ten dishes by the Chef choice
140.

combined wine six glasses
80.

*Due to the complexity in the preparation,
Tasting Menu requires the participation of all the guests at the same menu,
drinks are not included.*

*Second basket of bread
5.*

Starters

Raw fish, 12 creations from the sea
65.

Scampi carpaccio, foie gras, red onion jelly
30.

Cuttlefish tagliatelle, puntarelle, pomegranate, dried figs, mustard
28.

Striped seabream carpaccio 'cacciatora style', soused mushrooms, capers
28.

Steamed red mullet and oyster, ceviche sauce, bitter herbs
28.

Amberjack, roasted chestnuts, sea urchins
28.

Black gold, cuttlefish, black ink sauce, bottarga
28.

Rabbit on a spit, chicory, black truffle
28.

First Courses

Cuttlefish gnocchi, clams, celery, bottarga
30.

Ravioli 'del plin' stuffed with broccoletti, anchovies scottadito
colatura sauce, black truffle
28.

Risotto, capers, grilled scampi, lemon cream
28.

Superspaghettone 'Sea Carbonara 2006'
28.

Fusilloro 'as a risotto', fish soup, lemongrass
28.

Cappellacci, guinea fowl, cesanese butter, vegetables, smoked pecorino
28.

Main Courses

Roasted Turbot, potatoes, peppered mussel sauce, caviar
42.

Monkfish variation, coppa, tripe, tail, millefoglie
42.

Braised scorpionfish, codfish tripe, beans
42.

Fish Soup, rock fish, molluscs, seafood, crustaceans
45.

Pigeon, five tastes
42.



'Clarity, transparency, unequivocalness'.

*Allergens Alert (Reg. 1169/11)
Within the preparations given in this restaurant
may be present one or more allergen ingredients,
specified in the "allergen table" available to customers.*

*Raw fish is subjected to preventive treatment in compliance
with the provisions of Regulation (EC) 853/2004,
Annex III, Section VII, Chapter 3, letter D, point 3.*

*In order to guarantee clarity, transparency, unequivocalness,
the menu with the quality and conservation requirements
of the raw materials used is available to our customers.*

Per Me is the summary of professional
and personal experiences by chef **Giulio Terrinoni**,
dedicated to a new concept entirely created for the guest.

A cuisine that reflects the philosophy of Chef Terrinoni,
focused on finding a great raw material,
on the enhancement of catch of the day
and of a daily and expressed culinary attitude.

Per Me is the cuisine of Giulio Terrinoni,
modulated only **'For You'**.