



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

Everything is focused on the sustainability of the company,
on the research for a great raw material,
on the choice and growth of small local producers,
on the zero waste target,
on the enhancement of catch of the day fishing
and on an express and daily culinary attitude.

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

Giulio Terrinoni

Tasting menus

The tasting menus should be ordered by the entire table

'First Steps'

tasting menu, five dishes
140.

wine pairing, five glasses
75.

'Head, Hands, Heart'

telling our story to date in ten moments
180.

wine pairing, seven glasses
100.

'Think Green'

five vegetarian dishes following the seasons
140.

wine pairing, five glasses
75.

Iconic dish in addition, if you wish

Sea Carbonara 2006

20p.p. | min. for two people

À la carte

Minimum two à la carte dishes per person

Starters

'Nudo e Crudo' fresh soup of wild herbs and raw fish
60.

Shrimp carpaccio, marinated foie gras, red onion jelly
40.

Cooked-raw red mullet, cacciatora style
36.

Sole, spiced sauce, radicchio, aceto balsamico
36.

First Courses

Maccheroni in fish soup
35.

Cuttlefish gnocchi, 'nduja, modern bagna cauda sauce
38.

Ravioli 93.3
38.

Risotto, goat cheese, sea snails, gremolada, gravy
36.

Hare pappardelle, pears in wine, smoked pecorino
38.

Main Courses

Fish of the day, sea broth, pil-pil, fried tripe
48.

Amberjack roastfish, mushrooms variation
48.

Crustaceans declination
70.

Pigeon, five moves
52.

'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.*