

Tasting menus

The tasting menu should be ordered by the entire table

‘First Steps’

tasting menu, five dishes
150.

five wines pairing
80.

three great wines pairing
150.

‘Head, Hands, Heart’

telling our story to date in ten moments
190.

seven wines pairing
110.

three great wines pairing
150.

‘Think Green’

five vegetarian dishes following the seasons
150.

five wines pairing
80.

three great wines pairing
150.

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

Raw fish, 8 creations from the sea
90.

Sea force 8, steamed
60.

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

Cooked-raw red mullet, cacciatora style
40.

Cuttlefish, beans, burnt lemon, green sauce
40.

First Courses

Spaghettone, cuttlefish, 'nduja, pecorino, wild fennel
40.

Mixed pasta in fish soup
40.

Ravioli 93.3, spring edition
40.

Risotto, goat cheese, sea snails in gremolada, gravy
40.

Guinea fowl cappellacci, cesanese butter, smoked pecorino
40.

Main Courses

Catch of the day, 'vignarola' vegetables, clams
50.

Amberjack roastfish, mushrooms variation
50.

Crustaceans declination
70.

Pigeon declination
60.

We would like to warn our customers that allergens are present in our restaurant, so allergic and/or intolerant persons are requested to ask the staff for information.

All fish products intended to be eaten raw have undergone a preventive cleaning treatment in accordance with reg. ce 853/04.