Tasting menus

The tasting menus should be ordered by the entire table

‘X me’

ten original dishes to celebrate
our first ten years
200.

seven wines pairing
110.

three premium wine glasses
160.

‘X me + Piccolo’

five dishes between past and present
150.

five wines pairing
90.

three premium wine glasses
160.

‘Think Green’

five vegetarian dishes following the seasons
150.

five wines pairing
90.

three premium wine glasses
160.

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.

À la carte

Minimum two à la carte dishes per person

Starters

Raw fish, 8 creations from the sea
90.

Shrimp carpaccio, marinated foie gras, red onion jelly
50.

Grilled baby cuttlefish, beans, rocket pesto
40.

Red mullet, sea urchin sauce
40.

First Courses

Cuttlefish gnocchetti, 'nduja, pecorino cheese, wild fennel
40.

Ravioli 93.3, summer
40.

Fusilloro pasta in fish soup
40.

Guinea fowl bottoni, kumquat, bay leaf
40.

Main Courses

Fish of the day declination
60.

Lobster declination
80.

Pigeon declination
60.

Iconic dish, if you wish

Sea Carbonara 2006
40.