



degusta *Over.*



*amouse bouche*

*antipasto starter*

CARPACCIO di Ricciola al Jalapeno  
*Amberjack CARPACCIO with Jalapeño*

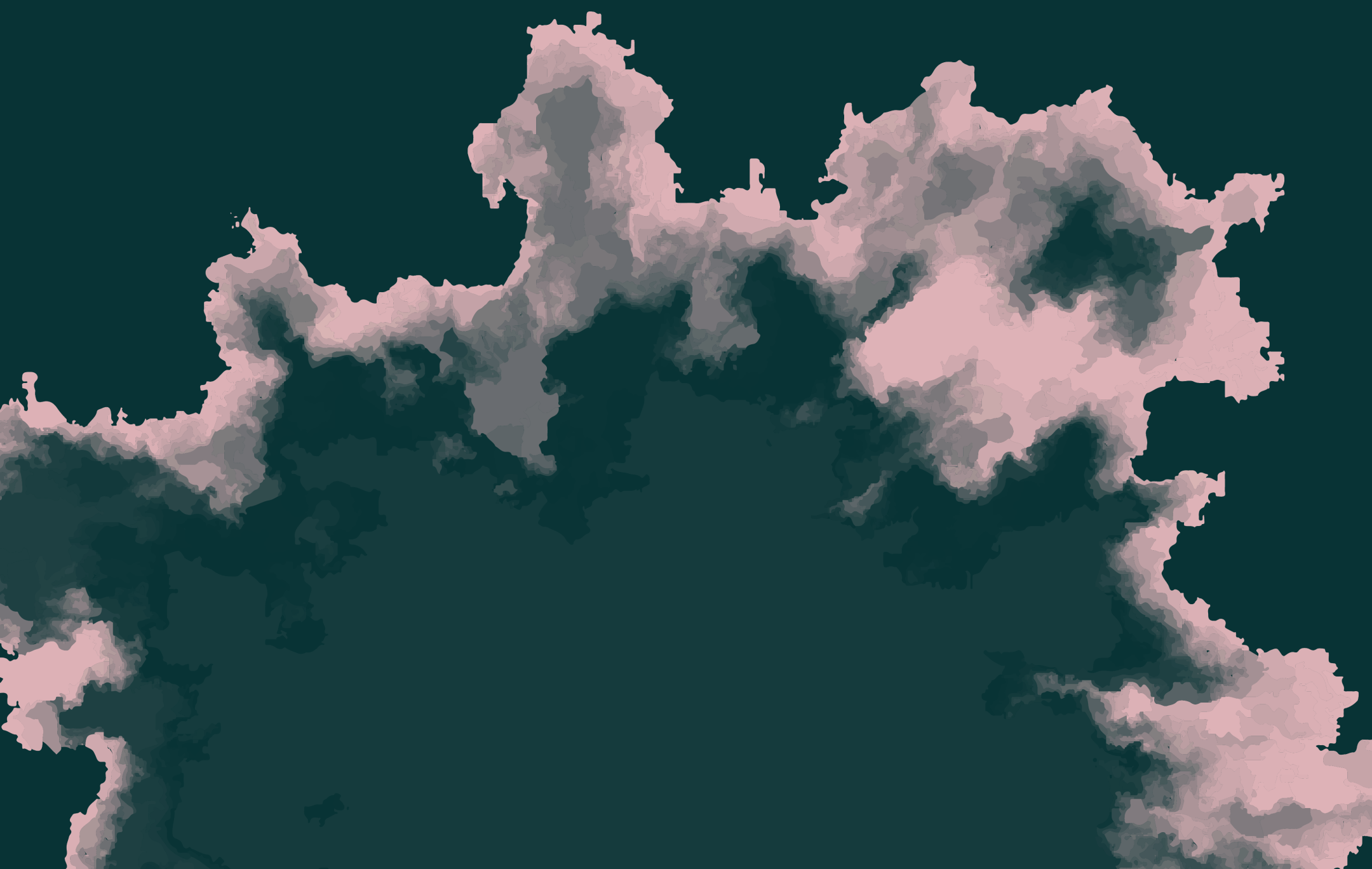
BRANZINO frollato, acqua di pomodoro al tè  
lapsang, ravanelli marinati, capperi di  
Pantelleria e mandorle

*Dry-aged SEA BASS, Lapsang–infused  
tomato water, marinated radishes,  
Pantelleria capers and almonds*

*primo first course*

RISONE di grano, brie de meaux, latticello,  
aneto e crudo di gambero rosso

*Wheat RISONE, Brie de Meaux, buttermilk,  
dill and red prawn crudo*





*secondo second course*

Filetto di BACCALA' alla Eoliana  
*Aeolian-style COD fillet*

Trancio di SALMONE  
su Kaeng Khiao Wan, Pak-Choi  
*SALMON fillet*  
*with Kaeng Khiao Wan and pak choi*



*pre-dessert*

*dessert*

MOUSSE alle nocciole,  
croccante al Pailleté feuilletine  
e gelée allo Chartreuse Jaune

*Hazelnut MOUSSE, Pailleté  
feuilletine crunch and  
Chartreuse Jaune gelée*

€ 75,00 per persona, bevande escluse

*€ 75,00 per person, beverages not included*

MIXOLOGY PAIRING

4 cocktail

*4 cocktails*

€ 35,00