

Tasting Menu



Shellfish tartare lemon scented with caviar and fancy olive oil dressing,
garnished with burrata cheese sauce *

Slightly cooked langoustine, emulsion of yellow tomatoes,
burrata cheese and shellfish powder *

Pan seared scallops with puffed potato, pumpkin chutney and oyster leaf infusion

◦ ◦

Scucuzzun (Ligurian fregola), creamed with chickpeas from Spello,
squid spheres with sage essence and citrus scent

◦ ◦

Seared lobster in spices crust, daikon cream, flan of carrots
and flakes of balsamic vinegar

◦ ◦

Pastiera 2024 : Neapolitan shortcrust pastry filled with ricotta and boiled wheat
served with orange blossom sauce and ice cream

Small Bakery

Coffee

€ 160,00 (for person, only for the whole table, wines excluded)