Tasting Menu

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

Sous vide langoustine, Puttanesca sauce of yellow datterino tomato. *

Thyrrenian sole in a black bread crust, Taggiasca olives and liquid salad

Pan seared scallops with celeriac and a reduction of Gastrique

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Raviolone (Big Raviolo) filled with bufalo mozzarella,
angoustine and prawns marinated in yuzu,
reduction of shellfish and mackarel caviar

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Grilled lobster, chickpeas cream, goose liver and Tamarind reduction

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“Black Heart”
Chocolate cake with a soft center and cherry syrup,
Milk chocolate ganache and Guanaja chocolate tuilles

Small Bakery

Coffee

€ 170,00 (for person, only for the whole table, wines excluded)