

## MENÙ REWOLUTION

### **Tapioca's Snacks, Puffed Rice e Soja's Mayonnaise**

#### **Welcome from the Kitchen**

Creamed cod, sour ricotta, wild apricot herb sponge with anchovy mayonnaise

#### **"Come un' Insalata di Mare" 2.0**

Shrimps, Mussels, Clams, Oyster Cream, Sea and Land Liquid Salad

**16 Euro**

#### **Gragnano's Spaghetti with Sea Urchins**

Wild Fennel, Licorice and Smoked Scamorza Cheese

**19 Euro**

#### **Roasted Ombrina**

Capers Broth, Tomatoes, Sesame Seeds and Garlic Cream

**24 Euro**

#### **Pre-Dessert**

Ice cream made with our Garden's Fruits and Pink Pepper

#### **Millefeuille Aubergines**

On a Dried fig Bavaroise Cream with a Sour Yogurt Sauce

**9 Euro**

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~~68 Euro~~  
**60 Euro**

## MENÙ INTRAMONTABILI

### **Tapioca's Snacks, Puffed Rice e Soja's Mayonnaise**

#### **Welcome from the Kitchen**

Creamed cod, sour ricotta, wild apricot herb sponge with anchovy mayonnaise

#### **PRAWN BON-BON**

Prawns, Foie-Gras, Asetra Caviar, Campari and Melon Juice

**20 Euro**

#### **Risotto With Scallops And Caviar**

with wild Herbs of Land and Sea ( 2 people )

**19 Euro**

## **Fish Soup “ Scaricatore di Porto ”**

Its Extract Artichokes from our garden

### **Pre-Dessert**

Ice cream made with our Garden's Fruits and Pink Pepper

## **La Via Emilia ( Only IGP and DOP products )**

Squacquerone Cheese Ice Cream, Tagliolini, Cherries,  
Balsamic Vinegar and Tenerina Cake

**10 Euro**

~~74 Euro~~

**64 Euro**

## GRAN MENÙ ESPRESSIONISMO

### **Cattolica's Fossils**

### **Tapioca's Snacks, Puffed Rice e Soja's Mayonnaise**

### **Welcome from the Kitchen**

Creamed cod, sour ricotta, wild apricot  
herb sponge with anchovy mayonnaise

### **Pochè Oyster, Marinated Red Turnip**

Tztziki and Crumble of Passatelli Pasta

**18 Euro**

### **Roasted Octopus**

Potato mousse with Lemon and Octopus' Tadpoles

**16 Euro**

### **Smoked Amber-Fish “Do It Yourself”**

Squaquerone Cheese, Dried Apricots, Cucumber and Orange Ice Slush

**18 Euro**

### **Tortelli Pasta**

Shrimps, Mantis Shrimps, Clams, Mussels, Sardines, Sole

**19 Euro**

### **Tagliolini Pasta made of Spinaches, Tuna's Carpaccio**

Beans, Bufala Mozzarella and Bottarga home made.

**18 Euro**

### **Pavè of Roasted Sea bass**

Artichoke, Cacio Cheese and Eggs, Clams' Extract with Parsley

**24 Euro**

### **Pre-Dessert**

Ice cream made with our Garden's Fruits and Pink Pepper

### **My Mother Land.... "Puglia"**

Almond Ice Cream, Prickled Pears, Sheep Ricotta,  
Candied Lemon, Oregano and Oil

**10 Euro**

~~123 Euro~~

**75 Euro**

**Tapioca's Snacks, Puffed Rice e Soja's Mayonnaise**

**Welcome from the Kitchen**

Creamed cod, sour ricotta, wild apricot  
herb sponge with anchovy mayonnaise

**Culatello From Zibello ( 24 Months )**

Toasted Bread, Bastard Pear with Mustard and Sweet Garlic Butter

**16 Euro**

**Cappelletti Pasta**

Prosciutto, Limone e Doppia Panna

**16 Euro**

**Veal Cheek In Dark Gravy**

Potato Froth, Baby Spinach and Pop Corn

**23 Euro**

**Pre-Dessert**

Ice cream made with our Garden's Fruits and Pink Pepper

**Tiramisù**

dissociated with Boiling-Hot Coffee

**9 Euro**

~~**64 Euro**~~

**58 Euro**

INFO

**THE MENU ARE INTENDED TO BE FOR THE ENTIRE TABLE.**

**IT IS POSSIBLE TO ORDER THE FOOD INDIVIDUALLY**

**The Cover includes:**

**The "Welcome" Snacks, Homemade Bread 4.00 Euros**

