

## 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.

#### Mullet

Almond milk aubergine with mint, grilled leek.

**18 Euro**

#### Present Past

Dry passatelli, braised octopus and turnip tops.

**18 Euro**

#### Fresh Cod

GDP GDP, sautéed beets and solid carbonara.

**24 Euro**

#### Pre-Dessert

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

#### La Via Emilia ( Solo prodotti IGP e DOP )

Squacquerone ice cream, tagliolini, cherries, Balsamic and Tenerina Vinegar.

**10 Euro**

~~70 Euro~~

**62 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**

### **Roasted Wild Sea Bass**

Turnip tops, oyster caviar.

**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**

~~73 Euro~~

**65 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**

Tzatziki and Crumble of Passatelli Pasta

**18 Euro**

### **Roasted Octopus**

Potato mousse with Lemon and Octopus' Tadpoles

**16 Euro**

### **Smoked Gray Mullet "Do It Yourself"**

Squacquerone milkshake, dried apricots and cucumber granita.

**18 Euro**

### **Like Leaves in Autumn ...**

Tortelli with laurel chlorophyll and cod, yellow squash and coffee.

**18 Euro**

### **Gnocchi Pasta with Rosemary Flour**

Seafood, green beans, buffalo mozzarella and bottarga made by us.

**18 Euro**

### **Amberjack and Cooked-Raw Mushrooms**

Solid and liquid cabbage, confit lemons.

**26 Euro**

### **Pre-Dessert**

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

### **White Chocolate Ganache And Lemons**

Squacquerone ice cream "soft cheese of the area" and Rucola.

**12 Euro**

~~124 Euro~~

**82 Euro**

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

**Welcome from the Kitchen**

Pheasant with sour ricotta and balsamic vinegar  
herb sponge with anchovy mayonnaise.

**Pochè Egg and Foie-Gras**

Smoked scamorza cream, chicken bottarga and spring onion.

**18 Euro**

**The Ignorant Cappelletti**

Ham, Lemon and Double Cream.

**16 Euro**

**Veal Cheek**

Soft of Potatoes, Spinach and Pop Corn.

**24 Euro**

**Pre-Dessert**

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

**Tiramisù**

dissociated with Boiling-Hot Coffee.

**9 Euro**

~~**67 Euro**~~

**60 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**

