

MENÙ REWOLUTION

Tapioca's Snacks, Puffed Rice e Anchovy's Mayonnaise

Welcome from the Kitchen

Creamed cod, sour ricotta, wild apricot herb sponge with soja's mayonnaise.

Sea Salad 3.0

clams, mussels, shrimps, oyster cream, anchovies and liquid salad.

18 Euro

Spaghetti Pasta and Sea Urchins

wild fennel, licorice and smoked scamorza.

18 Euro

Roasted Croaker

artichokes, soft cheese, pepper grass, cream of the fifth quarter

25 Euro

Pre-Dessert

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

Colored, Old Romagna

fluffy scqacquerone, wild plum ice cream, crumble of passatelli and saba

10 Euro

~~71 Euro~~
62 Euro

MENÙ INTRAMONTABILI

Tapioca's Snacks, Puffed Rice e Anchovy's Mayonnaise

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Creamed cod, sour ricotta, wild apricot herb sponge with soja's mayonnaise.

PRAWN BON-BON

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

22 Euro

Risotto With Scallops And Caviar

With wild Herbs of Land and Sea (2 people)

20 Euro

Roasted Wild Sea Bass

Turnip tops, oyster caviar.

25 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

~~77 Euro~~**67 Euro****GRAN MENÙ ESPRESSIONISMO****Cattolica's Fossils****Tapioca's Snacks, Puffed Rice e Anchovy's Mayonnaise****Welcome from the Kitchen**

Creamed cod, sour ricotta, wild apricot herb sponge with soja's mayonnaise.

Pochè Oyster, Marinated Red Turnip

Tzitziki and Crumble of Passatelli Pasta

18 Euro**Roasted Octopus**

Potato mousse with Lemon and Octopus' Tadpoles

18 Euro**Smoked Gray Mullet "Do It Yourself"**

Squacquerone milkshake, dried apricots and cucumber granita.

18 Euro**Tortelli Pasta Like "Impepata Di Cozze " To Eat With Hands.**

Pearl of its jus, cherry tomatoes "squashed in the oven"

19 Euro**Fagottini Stuffed With Almond Rennet**

Pink prawn carpaccio, fresh broad beans, tomatoes and confit lemon

20 Euro**Sole Fillets With Beurre Blanc And Sweet Garlic Caviar**

Carrots, bottarga of our production

26 Euro**Pre-Dessert**

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

Sacher Became Cannolo Summer Edition

Apricots of our production and 78% chocolate

12 Euro

~~131 Euro~~**87 Euro**

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**Campari Cannolo With Meat Beat
Piedmontese Fassona breed**

Chicken bottarga, caper mayonnaise and vegetable pinzimonio

18 Euro

The Ignorant Cappelletti

Ham, Lemon and Double Cream.

18 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

~~69 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

