

PRIMO INCONTRO

"sea salad" (1,2,4,8,14)

raisin and raspberry roll, local shrimps* and smoked paprika (1,2,3,5,7)

celeriac taco, fermented radish and dried pigeon (1,8)

strawberry, tomatoes and goat yogurt (7)

il cacciucco** (1,2,3,4,14)

semi-integral sourdough loaf (1,5,7)

home made breadsticks

focaccia and chickpeas

"alici in tortiera" (1,3,4,6,7,14)

anchovies, parsley, sweet garlic, foie gras, squid ink biscuit

linguine "Benedetto Cavalieri" (1, 4,6,8,)

black pumpkin, anchovy sauce, smoked "tosazu" vinegar and lime

roast catch of the day (1,3,4,7,8,9,14)

compote of aromatic peaches, soy and 'nduja jus, vermouth foam

Il maritozzo di Michele e Matteo (1,3,4,5,7,8)

"looks like whipped cream"

Panettone "Summer on a solitary beach" (1,3,5,7,8)

forest fruit panettone, plum ice-cream, basil mousse, almond crumble

petits-fours (1,3,5,7,8)

The testing menu is served for all the guest at the table

The cost is 100€ each person

In according to the menu, our Sommelier thought of a selection of wines

Selection of 4 wines "Classic" 35€

Selection of 4 wines "Cru" 50€

LASCIARSI ANDARE

"sea salad" (1,2,4,8,14)

raisin and raspberry roll, local shrimps* and smoked paprika (1,2,3,5,7)

celeriac taco, fermented radish and dried pigeon (1,8)

strawberry, tomatoes and goat yogurt (7)

il cacciucco** (1,2,3,4,14)

semi-integral sourdough loaf (1,5,7)

home made breadsticks

focaccia and chickpeas

"alici in tortiera" (1,3,4,6,7,14)

anchovies, parsley, sweet garlic, foie gras, squid ink biscuit

scallops** (3,4,7,8,14)

double service: bergamot, miso, Asetra caviar

rice "Riserva San Massimo" (4,7,8,14)

buffalo butter, oyster sauce, toasted pine nuts and dried yeast

linguine "Benedetto Cavalieri" (1, 4,6,8,)

oxidized pumpkin, anchovy sauce, smoked "tosazu" vinegar and lime

roast catch of the day (1,3,4,7,8,9,14)

compote of aromatic peaches, soy and 'nduja jus, vermouth foam

Cinturello Orvietano* , Alfredo Angeli (1,2,5,6,8,9,14)

slow cooked baby pork, carrots burnt and fermented, sea urchin*** and cumin jus

Il maritozzo di Michele e Matteo (1,3,4,5,7,8)

"looks like whipped cream"

Panettone "Summer on a solitary beach" (1,3,5,7,8)

forest fruit panettone, plum ice-cream, basil mousse, almond crumble

dark chocolate, salted caramel and tonka beans (1,3,5,7,8)

petits-fours (1,3,5,7,8)

The testing menu is served for all the guest at the table

The cost is 135€ each person

In according to the menu, our Sommelier thought of a selection of wines

Selection of 5 wines "Classic" 50€

Selection of 5 wines "Cru" 70€

A LA CARTE

Per Iniziare

raw** (2,4,14)

a selection of oyster, king langoustine, local prawns and our daily tartare
40€

fish belly** (1,4,5,7,8,9)

local fish belly "salt & sugar", panzanella salad textures
30€

scallops** (3,4,7,8,14)

double service: bergamot, miso, Asetra caviar
35€

Primi Piatti

rice "Riserva San Massimo" (4,7,8,14)

almond, fermented lemon and licorice powder
30€

linguina "Benedetto Cavalieri" (1,4,6,8)

oxidized pumpkin, anchovy sauce, smoked "tosazu" vinegar and lime
32€

mezzi paccheri "Benedetto Cavalieri" (1,7,8)

tomatoes textures, hezelnuts, pecorino cheese fondue and roasted eggplant powder
30€

Secondi Piatti

roast catch of the day (1,3,4,7,8,9,14)

compote of aromatic peaches, soy and 'nduja jus, vermouth foam
36€

Cinturello Orvietano* , Alfredo Angeli (1,2,5,6,8,9,14)

slow cooked baby pork, carrots burnt and fermented, sea urchin*** and cumin jus
40€

Un Dolce Momento

Fruits (1,3,8)

seasonal fruit and vegetables, lemon sorbet, and nuts crumble
12€

Panettone "Summer on a solitary beach" (1,3,5,7,8)

forest fruit panettone, plum ice-cream, basil mousse, almond crumble
14€

dark chocolate, salted caramel and tonka beans (1,3,5,7,8)

Valrhona chocolate textures, salted caramel sauce, tonka beans ice-cream
14€

cover charge 5€

Armani Fonte Solé water 5€

ALLERGENS

1 - cereali contenenti glutine come grano, segale, orzo avena, farro, kamut e i loro ceppi derivati e i prodotti derivati / cereals containing gluten such as wheat, rye, barley, oats, spelted, kamut and their strains derivatives and products made with them / Glutenhaltiges Getreide in Weizen, Roggen, Gerste, Hafer, Dinkel, Kamut und ihre Stämme Derivate und Produkte mit ihnen gemacht

2 - crostacei e prodotti a base di crostacei / Krebstiere und Produkte auf Basis von Schalentieren / crustaceans and products based on shellfish

3 - uova e prodotti a base di uova / Eier und Eiprodukte / eggs and egg products

4 - pesce e prodotti a base di pesce / Fisch und Meeresfrüchte / fish and seafood

5 - arachidi e prodotti a base di arachidi / Erdnüsse und Erdnussbasis / peanuts and peanut-based products

6 - soia e prodotti a base di soia / Soja und auf Soja basierende Produkte / soy and soy-based products

7 - latte e prodotti a base di latte (incluso lattosio) / Milch und Milcherzeugnisse (einschließlich Laktose) / Milk and milk-based products (including lactose)

8 - frutta a guscio come mandorle, nocciole, noci, pistacchi e i loro prodotti / Nüsse wie Mandeln, Haselnüsse, Walnüsse, Pistazien und ihre Produkte / Nuts such as almonds, hazelnuts, walnuts, pistachios and their products

9 - sedano e prodotti a base di sedano / Sellerie und Sellerie basierende Produkte / Celery and celery-based products

10 - senape e prodotti a base di senape / Senf und Senf basierende Produkte / Mustard and mustard-based products

11 - semi di sesamo e prodotti a base di semi di sesamo / Sesam und Produkte auf Basis von Sesam / Sesame seeds and products based on sesame seeds

12 - anidride solforosa e solfiti in concentrazioni superiori a 10 mg/Kg o 10 mg/litro in termini di anidride solforosa totale / Schwefeldioxid und Sulfite in einer Konzentration von über 10 mg / kg oder 10 mg / l in Bezug auf die / Gesamtschwefeldioxid sulfur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / liter in terms of total sulfur dioxide

13 - lupini e prodotti a base di lupini / Lupine und Lupinenbasis / Lupine and lupine-based products

14 - molluschi e prodotti a base di molluschi / Weichtiere und Produkte auf Basis von Weichtieren / Molluscs and products based on molluscs

*Prodotto fresco abbattuto/congelato per garantirne la qualità / ** conforme alle prescrizioni del regolamento CE 853/2004, allegato III, sezione VII, capitolo III, lettera D.3 / ***In caso di mancanza di prodotto fresco, potrebbe essere utilizzato prodotto surgelato