

ANTIPASTI

Green beans, razor clams, caviar, Stracciatella, Taggiasche olives, kiwi, Chartreuse, mugwort 66

Cuttlefish, artichoke, Lardello, bottarga, saffron, laurel, parsley, Amalfi lemon 48

PRIMI PIATTI

Tagliolini with black truffle 48 / 62

Vesuvio, yellow tomatoes, saffron, raz-el-hanout, mussels, Nduja, verbena 45

Risotto, gambero rosso, peperone crusco, Stracciatella, Amalfi lemon, basil 62

SECONDI PIATTI

Red mullet, foie gras, beetroot, lovage, Uda pepper 67

Skate wing, celery, malt, barley, green pepper, basil 59

Duck, watermelon, Campari, coriander, nasturtium, grapefruit, black garlic, ginger 62

Piglet, Limoncello, chamomile, zucchini, mustard seed 61

DOLCI & FORMAGGI

Tiramisù, interpretation with orange blossom and Bourbon Whiskey 18

Beetroot, lychee, raspberry, ube, black tea, hibiscus 18

Banana, vanilla, jasmine, yuzu 18

Our selection of Italian cheeses 24

"Marsala" pairing 25

Our dishes can contain the following allergens:

Gluten, lactose, nuts, and soy. In case of allergy, please notify us.