

FRAGRANZE

Scallops, chestnuts, celery, grappa, honey, calamansi, kororima, pollen

Panino con i moscardini, romesco, smoked chilli, preserved lemon, quinoa

Risotto "cacio e Penja", sea urchin, marjoram, Amalfi lemon

Tagliolini with black truffle

Tuna Otoro, whey, fennel, blue vanilla, Milky Oolong, rosemary, yuzu, olive

Rabbit, Capocollo, fig, puntarelle, Verjus, sage

Venison, pear, red wine, Sambuca, speculoos, cranberry, oxalis

Babà, Strega, pineapple, coconut, mint

Tiramisù, orange blossom, Bourbon Whisky

195€

Wine pairing 105€

All our menus are served for the entire table.

For more information on allergens, please contact a waiter.