

ENVELOPING NOTES  
AND REFINED NUANCES  
OF ENTICING FLAVORS,  
PRESENTED  
IN A SELECTION  
OF ELEGANT DISHES  
DESIGNED TO DELIGHT  
THE SENSES.  
A PRESTIGIOUS MENU  
CRAFTED FOR  
A SATISFYING  
AND SURPRISING  
FOOD AND WINE  
EXPERIENCE.

## SEVEN COURSE TASTING MENU

Amberjack tartare, chestnut cream, figs, salmon trout  
caviar and puffed rice

Lightly seared Japanese wagyu tataky, extra virgin  
olive oil caviar, spinach powder, carrot puree  
and veal jus with San Vito blueberries

Grilled chestnut flour gnocchi with calamari,  
a broccoli cream and beetroot oil

Tagliolini with porcini mushrooms and 'San Carlone'  
blue cheese fondue with coffee flavour and  
watercress sprouts

Pork cheeks, pure Iberian breed, braised,  
with polenta taragna cream and green peppers

Codfish fillet red turnip sauce and sweet and sour  
baby vegetables

Millefeuille with english cream and Alchermes gel

House dessert

€ 90,00 for person without drinks

Pairing of 5 glasses of wine € 45,00 (Min. 2 people)  
*(for the whole table)*

## FOUR-COURSE CHEF'S FASHION TASTING MENU

Four courses

€ 65,00 for person without drinks (Min. 2 people)

Pairing of 4 glasses of wine € 35,00 (Min. 2 people)  
*(for the whole table)*

## STARTERS

Amberjack tartare, chestnut cream, figs, salmon trout  
caviar and puffed rice  
€ 30,00

Anchovies from the Cantabrian Sea on toasted salt  
focaccia, sea urchin pulp and chives  
€ 25,00

Lightly seared Japanese wagyu tatakya, extra virgin  
olive oil caviar, spinach powder, carrot puree  
and veal jus with San Vito blueberries  
€ 40,00

Beef tartare 'Madama bianca' Piedmontese Fassona  
breed, Pantelleria capers sauce and dehydrated  
goat's blue cheese  
€ 30,00

\*Cream of cauliflower and dill with Bruxelles black  
cabbage and cherry tomato gel  
€ 25,00

\*Vegan

## FIRST

Linguine pastificio Gragnano in Nerano style  
with courgettes and provolone "Monaco" D.O.P.  
€ 25,00

Grilled chestnut flour gnocchi with calamari, a  
broccoli cream and beetroot oil  
€ 29,00

Vialone nano' risotto from the "San Massimo" estate  
whipped with green pea cream, "Patanegra" lard,  
gold leaf and sun-dried tomatoes  
€ 26,00

Fresh pasta buttons, stuffed with tomato, on beef  
marrow, basil and crispy bacon crumble  
€ 28,00

\*Tagliolini with porcini mushrooms and 'San  
Carlone' blue cheese fondue with coffee flavour  
and watercress sprouts  
€ 28,00

Small salad  
€ 10,00

Big salad  
€ 12,00

\*Vegan

Cover charge € 4,00

For any information on substances and allergens  
you can consult the specific documentation  
that will be provided by the service staff.

## FISH AND MEAT MAIN COURSES

Pork cheeks, pure Iberian breed, braised,  
with polenta taragna cream and green peppers  
€ 33,00

Beef fillet, cream of yellow squash, balsamic vinegar  
and chilli spinach  
€ 34,00

Chateaubriand for two served with foie gras  
escalope and rosemary potatoes (for 2 people)  
€ 50,00 p.p.

Seared fillet of turbot, chardonnay sauce,  
sea plankton and red chard  
€ 35,00

Codfish fillet, red turnip sauce and sweet and sour  
baby vegetables  
€ 34,00

\*Breaded aubergine with herb panko bread,  
avocado sauce, lime and concassé of tomatoes  
€ 30,00

### And for young guests...

Tomato sauce pasta  
€ 12,00

White pasta  
€ 10,00

"Milanese" with fries  
€ 16,00

\*Vegan

*All our second courses are served  
with seasonal side dishes*

Fresh fish, meat, and vegetables served by us follow  
the freezing cycle according to Regulation  
853/2004/EC\* for frozen products.

## DULCIS IN FUNDO

Shortcrust pastry with patisserie cream, sour cherries  
and dried fruit, Giffoni hazelnut ice cream  
and bitter cocoa crumble  
€ 13,00

Millefeuille with english cream and Alchermes gel  
€ 13,00

Cocoa cannolo, mascarpone cream, Madagascar  
vanilla sauce and raspberry mousse  
€ 13,00

Liquorice parfait, white chocolate, almond crisp  
and berries  
€ 13,00

Dark chocolate soufflé, pistachio sauce and pear  
and Calvados\* ice cream  
€ 13,00

\*Vegan