



MENÙ DEGUSTAZIONE

SENTIERO

8 portate – €95 a persona

Crudo di Mazzancolla, Albicocca alla Brace, Zenzero e Origano	(8)
Seppia, Carota, Aglio Nero, Bitter e Fiori di Sambuco Macerati	(5, 7, 13)
Melanzana, Gran Cru di Grotta, Noci e Levistico	(2, 3, 7, 12, 13)
Capelli d'Angelo Tiepidi, Crescione, Ostrica e Salicornia	(4, 9, 13)
Riso, Peperoni, Ribes e Verbena	(5, 12, 13)
Trota, Lattuga, Caviale di MugGINE e Lievito Tostato	(3, 5, 13)
Piccione, Fico, Nocciola e Senape	(2, 7, 11)
Fava di Tonka, Pomodoro e Nigella	(3, 13, 14)

IMPRESSIONE

4 portate a vostra scelta dalla nostra carta – € 70 a persona

CONFIDENZA

6 portate a scelta dello chef – € 80 a persona

ESSENZIALE

3 portate a vostra scelta dalla nostra carta – € 55 a persona



LA CARTA

ANTIPASTI

Wafer di Scampi, Mandorla Amara, Datterini e Limone	(2, 8, 9, 13)	€ 30
Crudo di Mazzancolla, Albicocca alla Brace, Zenzero e Origano	(8)	€ 30
Seppia, Carota, Aglio Nero, Bitter e Fiori di Sambuco Macerati	(5, 7, 13)	€ 28
Battuta di Scottona, Lamponi, Cipollotto sui Carboni e Capperi d'Orsino	(2, 11, 13)	€ 30
Melanzana, Gran Cru di Grotta, Noci e Levistico	(2, 3, 7, 12, 13)	€ 28

PRIMI PIATTI

Cappello del Prete di Latte, Riccio di Mare, Tuorlo sulla Cenere e Tartufo	(3, 4, 9, 11, 14)	€ 32
Spaghetti "Burro e Oro", Aringa e Foglia di Fico	(3, 5, 9)	€ 25
Cappelletti di Faraona, Ravigliolo, Stridoli e Porcini	(3, 7, 9)	€ 27
Capelli d'Angelo Tiepidi, Crescione, Ostrica e Salicornia	(4, 9, 13)	€ 25
Riso, Peperoni, Ribes e Verbena	(5, 12, 13)	€ 25



LA CARTA

SECONDI PIATTI

Astice, Bagna Cauda, Cerfoglio e Ravanello	(3, 8, 13)	€ 38
Rombo, Porro, Mandorla e Rucola	(2, 3, 5, 9)	€ 33
Trota, Lattuga, Caviale di Muggine e Lievito Tostato	(3, 5, 13)	€ 33
Agnello, Pesca, Rosa e Fagiolini	(13)	€ 30
Piccione, Fico, Nocciola e Senape	(2, 7, 11)	€ 37

DOLCI

Crêpes Suzette, Mou all'Arachide e Gelato all'Earl Grey	(1, 2, 3, 9, 13, 14)	€ 16
Fava di Tonka, Pomodoro e Nigella	(3, 13, 14)	€ 14
Cocomero, Mandorla e Vermouth	(2, 13, 14)	€ 14
Lamponi e Ghiacciato di Caffè di Cicoria	(2, 3, 9, 14)	€ 14

Panificazione e Coperto

€ 5



TASTING MENUS

SENTIERO

8 courses – € 95 per person

Raw Prawn, Grilled Apricot, Ginger and Oregano	(8)
Cuttlefish, Carrots, Black Garlic, Bitter and Steeped Elderflowers	(5, 7, 13)
Eggplant, “Gran Cru di Grotta” Aged Cheese, Walnuts and Lovage	(2, 3, 7, 12, 13)
Lukewarm “Capelli d’Angelo” Thin Spaghetti, Watercress, Oyster and Samphire	(4, 9, 13)
Rice, Peppers, Currant and Vervain	(5, 12, 13)
Trout, Lettuce, Grey Mullet Caviar and Toasted Yeast	(3, 5, 13)
Pigeon, Fig, Hazelnut and Mustard	(2, 7, 11)
Tonka Bean, Tomato and Nigella Powder	(3, 13, 14)

IMPRESSIONE

4 courses of your choice from our menu – € 70 per person

CONFIDENZA

6 courses of our chef choice – € 80 per person

ESSENZIALE

3 courses of your choice from our menu – € 55 per person



À LA CARTE

STARTERS

Shrimp Wafer, Bitter Almond, Cherry Tomatoes and Lemon	(2, 8, 9, 13)	€ 30
Raw Prawn, Grilled Apricot, Ginger and Oregano	(8)	€ 30
Cuttlefish, Carrots, Black Garlic, Bitter and Steeped Elderflowers	(5, 7, 13)	€ 28
“Scottona” Beef Tartare, Raspberries, Spring Onion cooked on Coals and Ramson Capers	(2, 11, 13)	€ 30
Eggplant, “Gran Cru di Grotta” Aged Cheese, Walnuts and Lovage	(2, 3, 7, 12, 13)	€ 28

FIRST COURSES

Cappello del Prete Pasta Stuffed with Milk, Sea Urchin, Yolk on Ash and Truffle	(3, 4, 9, 11, 14)	€ 32
“Butter and Gold” Spaghetti Pasta, Herring and Fig Leaf	(3, 5, 9)	€ 25
Cappelletti Pasta stuffed with Guinea Fowl, “Raviggiolo” Fresh Cheese, “Stridolo” Spontaneous Grass and “Porcini” Mushrooms	(3, 7, 9)	€ 27
Lukewarm “Capelli d’Angelo” Thin Spaghetti, Watercress, Oyster and Samphire	(4, 9, 13)	€ 25
Rice, Peppers, Currant and Vervain	(5, 12, 13)	€ 25



À LA CARTE

SECOND COURSES

Lobster, “Bagna Cauda” Piedmont Sauce, Chervil and Radish	(3, 8, 13)	€ 38
Turbot, Leek, Almond and Rocket Salad	(2, 3, 5, 9)	€ 33
Trout, Lettuce, Grey Mullet Caviar and Toasted Yeast	(3, 5, 13)	€ 33
Lamb, Peach, Rose and French Beans	(13)	€ 30
Pigeon, Fig, Hazelnut and Mustard	(2, 7, 11)	€ 37

DESSERTS

Suzette Crêpes, Peanut Mou and Earl Grey Ice Cream	(1, 2, 3, 9, 13, 14)	€ 16
Tonka Bean, Tomato and Nigella Powder	(3, 13, 14)	€ 14
Watermelon, Almond and Vermouth	(2, 13, 14)	€ 14
Raspberries and Frozen Chicory’s Coffee	(2, 3, 9, 14)	€ 14

Homemade Bread and Cover Charge € 5



LISTA ALLERGENI ALLERGEN LIST

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|---|---|
| 1. Arachidi e Derivati
Peanuts and Derivatives | 8. Crostacei
Crustaceans |
| 2. Frutta a Guscio
Nuts | 9. Glutine
Gluten |
| 3. Latte e Derivati
Milk and Dairy Products | 10. Lupini
Lupin |
| 4. Molluschi
Mollusks | 11. Senape
Mustard |
| 5. Pesce
Fish | 12. Sedano
Celery |
| 6. Sesamo
Sesame | 13. Anidride Solforosa e Solfiti
Sulphur Dioxide and Sulphites |
| 7. Soia
Soy | 14. Uova e Derivati
Eggs and Derivatives |

