



OUR MENU

STARTERS

SHRIMP, BITTER, WATERMELON AND CHERRY TOMATOES
MULLET, ALMOND, BARLEY AND FRIGGITELLI PEPPERS
SOLE, LETTUCE, HAZELNUT, LEMON "ZABAIONE" AND PINK PEPPER WATER
SALTED CODFISH, TAGGIASCA OLIVES, JERUSALEM ARTICHOKE, POLLEN AND CHAMOMILE
KING PRAWN, SMOKED POTATO, CRAB STOCK AND TRUFFLE
AUBERGINE, STRACCIATELLA, ELDER FLOWER AND BLACK GARLIC
BEEF TARTARE, PECORINO DI FOSSA CHEESE, SMOKED BLACK TEA, PEACH AND CAVIAR

FIRST COURSES

COLD SPAGHETTINO, OYSTER, WATERCRESS AND SAMPHIRE
POTATO GNOCCHI, MANTIS SHRIMP, THEIR OIL, SPINACH AND BUFALA
CAPPELLETTO STUFFED WITH MILK, SEA URCHINS, SMOKED YOLK AND TRUFFLE
ACQUERELLO RISOTTO, PEPPER, TOMINO CHEESE AND CARDAMOM
CAPPELLETTO STUFFED WITH GUINEA HEN, AUBERGINE AND JUNIPER

SECOND COURSES

LOBSTER, MUSTARD, CYNAR BEURRE BLANC AND GREEN BEANS
OCTOPUS, SEA SNAILS, TABASCO AND PARSLEY
EEL, HORSERADISH, PLUM AND PICKED HERBS
PIGEON, PARSNIP, TROPEA ONION AND LAUREL
PORK BELLY, GRILLED SPRING ONION, ROSELLINA APPLE

DESSERTS

MULINO... PEACH SORBET, CREAMY BARLEY, FROZEN CREAM, PEACHES AND LEMON THYME
FIVE O' CLOCK... HAZELNUT MOUSSE, CREAMY LEMON, PUFFED RICE AND EARL GREY TEA ICE CREAM
GINGER... APRICOT, GINGER ICE CREAM, ROSEMARY MASCARPONE AND WHITE CHOCOLATE
LA CAGLIATA... CURDLED GOAT MILK, RHUBARB, KEFIR, CRUNCHY JERUSALEM ARTICHOKE AND STRAWBERRY SORBET