



OUR TASTING MENU

9 COURSES – 80 € PER PERSON

SHRIMP, BITTER, WATERMELON AND CHERRY TOMATOES

MULLET, ALMOND, BARLEY AND FRIGGITELLI PEPPERS

SOLE, LETTUCE, HAZELNUT, LEMON “ZABAIONE” AND PINK PEPPER WATER

CAPPELLETTO STUFFED WITH MILK, SEA URCHINS, SMOKED YOLK AND TRUFFLE

COLD SPAGHETTINO, OYSTER, WATERCRESS AND SAMPHIRE

AUBERGINE, STRACCIATELLA, ELDER FLOWER AND BLACK GARLIC

OCTOPUS, SEA SNAILS, TABASCO AND PARSLEY

PIGEON, PARSNIP, TROPEA ONION AND LAUREL

LA CAGLIATA

YOUR TASTING MENU

3 OR 4 OR 5 COURSES OF YOUR CHOICE FROM OUR MENU