



Tasting Menù

sea's blu and olive tree's gray

7 courses – 135 p.p.

Drink pairing – 80 p.p.

from a balcony, the horizon and the clouds

4 courses – 85 p.p.

Drink pairing – 50 p.p.

Vegetarian Tasting Menù

scent of voices, wind and basil

5 courses – 85 p.p.

Drink pairing – 50 p.p.



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| Homemade Bread | 10 |
| whole wheat leaf lievitation 72h Ligurian focaccia | |
| thin grissini traditional pancotto flavoured Normandy's butter | |
| apple sheets oyster gorgonzola cheese mustard with honey and truffle sea's bon bon | 28 |
| marinated Tropea onion liver mousse balsamic reduction Franciscan broth | 26 |
| eggplant zucchini creamy cheese with fresh basil focaccia crumble three-tomatoes sauce | 22 |
| raw shrimp marinated beef brie cheese foam celeriac shrimp bisque | 28 |
| spelt tagliatelle Tosazu vinegar butter crunchy yeast | 22 |
| thin spaghetti in red mullet fish gravy foie gras caviar | 44 |
| cheese button ravioli bacon consommé | 26 |
| risotto in bitter wood broth raw squid radish | 28 |
| lamp anchovies sauce vegetables creamy purple potatoes | 36 |
| pigeon's breast and thigh chard Americano reduction balsamic chocolate sauce | 38 |
| potato millefeuille morel mushrooms red and yellow pepper cream coffee onions | 32 |
| turbot fish ratatouille red wine sauce | 36 |
| suzette shrimps sweet foam of the day | 20 |
| pop corn italian meringue lemon cream caramel milk-shake | 18 |
| flambé tomatoes pastry crumble tomato water from moka pot | 18 |
| Tarte Tatin's idea ice cream | 18 |