

## [ The Classics ]

130 euro

Welcome aperitif

•

The deer and its evolution  
*raspberry, mustard and crunchy chips*

•

Egg like a 'Mexican mole'  
*Selva egg, pepper, banana, sao tome chocolate and caper leaves*

•

“We were like bread and butter”

•

Pigeon by Laura Peri  
*watermelon, barattiero cucumber, salicornia and sea fennel*

or

Ox fillet selection Varvara's Brothers  
*red fruits and sage*

•

A walk into a field  
*rice az agr Motta, goat cheese Robiola of Roccaverano, smoked butter with  
hay, lavender, lemon balm and pollen garum*

•

Sicily

•

Grandma's remedy  
*milk, chestnut honey, cognac, bay leaves and lemon*

•

Small Pastry

## [ Wine Pairing ]

5 glasses – 65 euro

À la Carte

3 courses [ of which 2 savory + 1 sweet ] € 115

4 courses [ of which 3 savory + 1 sweet ] € 135

The Tasting Menus for their complexity are recommended for all table guests, will be mandatory instead, for more than 4 people. Our dishes are composed of many ingredients sometimes not mentioned in the description. Please notify us immediately of any kind of allergy or intolerance at the time of the order; we will provide you with the list of allergens in our dishes. The fish destined to be eaten raw or almost raw has been subjected to preventive reclamation treatment in compliance with the provisions of EC Regulation 853/2004, Annex III, section VIII, chapter 3, letter D, point 3.

## [ The Aromatics ]

140 euro

Welcome aperitif

•

Vanilla

*Tomato in different textures*

•

Fir & Cypress

*Maiolino octopus, Zapponeta potato and parsley*

•

*“We were like bread and butter”*

•

Jasmine

*Yellow grouper, plum, black olives from Aitana*

•

Sumac

*Calamarata pasta from Pastificio Massi,  
Genoese of white onion and umeboshi of black cherries*

•

Sicily

•

Tarragon

*Vesuvius apricot in different consistencies*

•

Piccola Pasticceria

## [ Wine Pairing ]

5 glasses - 65 euro

## [ Aromatic Incursions ]

€ 160

## [ Wine Pairing ]

6 glasses - 75 euro

À la Carte

3 courses [ of which 2 savory + 1 sweet ] € 115

4 courses [ of which 3 savory + 1 sweet ] € 135

*Depending on market availability and for technical needs,  
some raw materials and preparations may have been frozen.*