



Menu à la carte

Seared baby squid, mussels and tomatillo - 32

Pork belly, oxidized apple and mustard - 30

Cave grown Cardoncello mushroom, mushroom jus, crème fraîche - 26

Spaghettono Monograno Felicetti, oysters and sour Butter - 35

Smoked risotto, bay leaf powder and sheep tartare - 30

Cauliflower Ravioli, black truffle and hazelnut miso - 35

Dry aged fish, mustard and tarragon sauce 38

Charcoal grilled pigeon with wild herbs - 40

Cardoon Wellington and saffron sauce - 35

Tart, chestnut, pomegranate and tonka bean - 18

Cep Ice Cream, chickpeas caramel and clementines - 16

Pepper cream, celery sorbet and lovage - 16

Cacao Crudo creamy chocolate, bay and almond sorbet - 16

Selection of cheeses, mustard and cocoa bread - 25

Whole wheat flour bread and whipped oil - 5 per person

Dry aged fish

A la carte - least 2 courses for person



Tasting menu

9-course tasting menu

chosen by chefs

130

7-course tasting menu

100

Raw crustaceans, mussel and tomatillo

Cave grown Cardoncello mushroom, mushroom jus and crème fraîche

Shoyu ramen and whitefish from Nemi lake

Smoked risotto, bay leaf powder and sheep tartare

Duck served in two courses

Milk wafer, pumpkin seeds and orange

Porcini Ice Cream, chickpea caramel and clementine

7-course vegetarian tasting menu

100

Sweet beetroot tart, goat cheese and chinotto

Cave grown Cardoncello mushroom, mushroom jus and crème fraîche

Cauliflower ravioli, black truffle and hazelnut miso

Lentils, potato foam and fermented lemon

Cardoon Wellington and saffron sauce

Milk wafer, pumpkin seeds and orange

Tart, chestnut, pomegranate and tonka bean

Pairing

Wine pairing 7 glass for 9-course tasting menu - 70

Wine pairing 5 glass for 7-course tasting menu - 60

Pairing of juices and kombuchas for the 7-course menu - 50

Bread included in tasting menu

The tasting menu are for all the tables