



Menu à la carte

Tart with whitefish from Nemi lake, celery and horseradish - 30

Cuttlefish, almond kefir and ink sauce - 32

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

Spaghettoni Monograno Felicetti, oysters and sour Butter - 35

Smoked risotto, bay leaves powder and sheep tartare - 35

Lentils, potatoes foam and fermented lemon - 30

Dry aged fish with sorrel beurre blanc - 38

Charcoal grilled pigeon with herbs - 40

Vegetarian Wellington, nori seaweed and pickled walnut husk - 35

Tart, elderberry sorbet and saffron - 18

Cep Ice Cream, chickpeas caramel and clementines - 18

Wild fennel, orange sorbet and olive - 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

Tart with whitefish from Nemi lake, celery and horseradish
Cave grown Cardoncello mushroom, mushroom jus and crème fraîche
Prawn and pork wonton in broth
Smoked risotto, bay leaf powder and sheep tartare
Quail roulade with lard and herbs
Beetroot, raspberry and black cardamom
Porcini Ice Cream, chickpeas caramel and clementine

7-course vegetarian tasting menu

100

Artichoke tart, asparagus and salted citron
Cave grown Cardoncello mushroom, mushroom jus and crème fraîche
Spaghettoni Monograno Felicetti with rosehip emulsion
Lentils, potatoes foam and fermented lemon
Vegetarian Wellington, nori seaweed and pickled walnut husk
Beetroot, raspberry and black cardamom
Tart, elderberry sorbet and saffron

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