The Tasting Menus

Inkiostro

Amberjack · Toothfish · Risotto · Caramelle Pasta · Artichoke · Pigeon · Dessert

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170 € /Person

Wine & Drink Pairing 110 € /Person

Equilibrium

Salmon Trout · White Skate · Quail · Lanterna Pasta · Lamb · Dessert

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160 € /Person

Wine & Drink Pairing 90 € /Person

Fragments

5 courses chosen by the Chef from the à la carte menu.

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130 € /Person

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The Menu is served for the whole table only.
Kindly inform our service team about any allergies or intolerances.
*Fish served raw or not fully cooked is processed in complance with EC 853/2004 regulation.

Salmon Trout · Cucumber · Seaweed	*38 €*
Amberjack · Brussels Sprouts · Oysters · Avocado	*38 €*
Balfegò Tuna · Tomato Dashi · Pistachios	*39 €*
Tootfish · Peas · Caviar	*45 €*
Quail · Carrot · Leek	*39 €*

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Lanterna Pasta · Vegetables · Sesame	*33 €*
Risotto · Olives · Black Lemon	*36 €*
"Atavi" Pasta · Oyster · Furikake	*39 €*
Caramella Pasta · Shrimp · Green Kale	*39 €*
Bottone Pasta · Cinta Senese Pork · Apple	*38 €*

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Artichoke · Pine Nuts · Candied Tomato	*42 €*
White Skate · Beans · Ramen	*55 €*
Lobster · Sweet potato · Chinise Cabbage	*59 €*
Pigeon · Olives · Endive · Onion	*50 €*
Lamb · Wakame Seaweed · Hazelnuts· Asparagus	*50 €*

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