

A LA CARTE

SCALLOP

Jerusalem artichoke, halzenut, lemon and caviar

LOBSTER

chickpeas, coconut and lemongrass

SQUID

carbonara and black truffle

RISO

thistle, egg bottarga, goat fossa cheese and roast reduction

FUSILLONE

cuttle fish, wild herbs and xo sauce

LASAGNA

mushromms, truffle and sweat bread

BRILL

cauliflower, yuzu and mugnaia

ROYALE HERE

red turnip and currants

PIGEON

radicchio and sumac

Two courses € 110

Three courses € 150

The "a la Carte" service is available for a maximum of 4 guest

Cover charges 10€

Please inform us about any food intolerance or allergy at the moment of the order.
Following the most advanced food preparation techniques and to guarantee the best
quality, fish undergoes blast chilling and stored at -20C°.