

la luce

If all syntheses could be improvisation,
they would surely reveal the best part of every actor.
The most complex, free and changing menu of the new course.
9 courses freehand ranging between North and South of our beautiful Italy.

180 euro / person
beverage excluded

Pairing 9 glasses 120 euro / person

Cover 4,00 euro
Water 75 cl 5,00 euro
Espresso 4,00 euro

The tasting menu is intended for the whole table

For information regarding allergens or ingredients that may cause intolerances please contact the staff on duty.
Frozen products may be used if fresh ones are not available.
Raw materials / products slaughtered on the spot. Certain fresh products of animal origin, as well as fishery products eaten raw, undergo rapid blast chilling to ensure quality and safety.

la spudorata

Purple shrimp, almond and wild garlic

2|7|8

Foie gras, strawberries and camomile

1|3

Pasta soup, rock fish and red pesto

1|4|7

Tortellino filled with genovese, red onion and Pecorino cheese

1|3

Sea bass, carrots, sea lettuce and endive

4|7|9

Pepper and guinea fowl

9

Strawberries, tarragon and pink pepper

1|3|7|8|12

150 euro / person
beverage excluded

Pairing 7 glasses 90 euro / person

Cover 4,00 euro
Water 75 cl 5,00 euro
Espresso 4,00 euro

The tasting menu is intended for the whole table

:

ALLERGENS

1 gluten, 2 crustaceans, 3 eggs, 4 fish, 5 peanuts, 6 soy, 7 milk, 8 nuts, 9 celery, 10 mustard, 11 sesame, 12 peanuts, 13 fava beans, 14 molluscs, 15 alcohol

l'ora precisa

Local trout, beans and fennel

4 | 9

Carnaroli rice, red turnip, cockerel crests and Lambrusco

9 | 15

Spaghettone, purple shrimp and lemon

1 | 2 | 4

Sheep, fava beans, yogurt and calamint

7 | 9 | 13

Hazelnuts, miso and vanilla

1 | 3 | 7 | 8 | 11 | 12

110 euro / person
beverage excluded

Pairing 5 glasses 60 euro / person

Cover 4,00 euro
Water 75 cl 5,00 euro
Espresso 4,00 euro

The tasting menu is intended for the whole table

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1 gluten, 2 crustaceans, 3 eggs, 4 fish, 5 peanuts, 6 soy, 7 milk, 8 nuts, 9 celery, 10 mustard, 11 sesame, 12 peanuts, 13 fava beans, 14 molluscs, 15 alcohol

a tempo

Small acts, in time.

A menu available only from Tuesday to Thursday,
essence of the personality of Chef Nicola Annunziata.

It's possible to find extreme territory or pure Mediterranean,
and why not... a mix of both.

A "short film" in the dark of our kitchen, clear, immediate,
never equal to the time before.

80 euro / person
beverage excluded

Pairing 2 glasses 28 euro / person

Cover 4,00 euro
Water 75 cl 5,00 euro
Espresso 4,00 euro

The tasting menu is intended for the whole table

Executive Chef Nicola Annunziata

Pastry Chef Vincenzo Digifico

Sommelier Riccardo Ricci