

9

Trough this menu, chef Nicola Annunziata retraces culinary history and shares his personal insight of Mediterranean cuisine via its profound wealth of prime vegetables, meat and fish.

180 euro / person
beverage excluded

Pairing 6 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:

For information regarding allergens or ingredients that may cause intolerances please contact the staff on duty.

7

Baccalà in Savoy cabbage dashi, 'nduja oil, borlotti beans

4|6

Romagnola tartare, turnips in Cervia salt, Comacchio eel, mustard ice cream

4|7

Riserva San Massimo Carnaroli rice, red turnip jus, rooster combs and
Lambrusco Emiliano wine

7

36-yolk tagliolini pasta, garlic oil, chilli pepper, wild broccoli, roasted caviar

1|3|4

Sea bass, escarole textures, black chickpeas, foie gras

4|6

Emilian sheep, pickled myagawa, baked celeriac, coffee jus

8|9

Ph3 dark chocolate, passion fruit and coffee

1|7|8

150 euro / person
beverage excluded

Paring 6 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 lupins, 14 molluscs

5

Raw red prawns, Mantuan pumpkin, Parma dop lard, pickled lemons

2|3|7|8

Gerardo di Nola pasta soup, rock fish stew, red pesto, black olive powder

1|4|8

Tagliatelle filled with Bolognese ragout, 36 month Parmesan broth,
San Marzano tomato, bitters

1|3|7

Mora Romagnola pork with charcoal, hay broth, preserved mushrooms, kimchi,
anchovy béarnaise

3|4|7|9

Baba, ricotta, lemon, chilli pepper

1|3|7

110 euro / person
beverage excluded

Pairing 4 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

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 lupins, 14 molluscs

3

Trough this menu, chef Nicola Annunziata
chooses stages of light experiences
from his dishes
respecting intolerances
and allergies of the Guest

Available only from Tuesday to Thursday

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

ALLERGENS:

For information regarding allergens or ingredients that may cause intolerances please contact the staff on duty.