

**TASTING MENU**

**AVVICINANDOSI 70**

3 savoury courses of chef's choice  
to experience our cuisine

**Wine-pairing three glasses 30**

**Special Glasses 50**

**VISIONI & PROSPETTIVE 90**

Our evolving cuisine in 5 courses of chef's choice from  
the appetizer to the dessert

**Wine-pairing four glasses 40**

**Special Glasses 70**

**RADICI NEL CEMENTO 120**

Our whole Essence in 8 courses of chef's choice from the  
appetizer to the dessert

**Wine-pairing five glasses 50**

**Special Glass 100**

**From the Cheese Cart**

**Selection with Bread, Honey and Mustard 25**

**Single Piece 4**

The chosen menu is intended for the entire table.  
For tables of more than 4 people, participation in the same  
tasting menu is requested for the entire table.

**FISH**

**ROCK...MARINE SUGGESTION 35**

Raw Crustaceans, Sea Urchin Sauce, Black Sesame

**TUNA TARTARE 35**

Frigitello and Jalapeño Granita, Pistachio Water

**PANZANELLA 35**

Molluscs, Burrata Cheese,  
Roasted Pepper Ice Cream

**CATCH OF THE DAY 35**

Razor Clams in Sakè Sauce

**TERRINA 35**

of Eel and Foie-Gras, Plum Chutney

**MEAT**

**WHOLE THE PIGEON 35**

**DUCK 35PP**

in various services (min 2 people)

**LAMB 35**

With Wilde Herbes

**BURNT BEEF 35**

**JAPANESE WAGYU (100gr) 65**

(It can be included in the tasting menu with a surcharge of 25€ pp)

**PASTES**

**SPAGHETTO 50**

Oyster and Caviar

(It can be included in the tasting menu with a surcharge of 20€ pp)

**TAGLIOLINI 30**

Black Garlic, Cuttlefish, Truffle

**RISOTTO 30**

Powdered and Cream Puttanesca Sauce

**SMOKED PASTA 30**

Butter and Anchovies

**PLIN 30**

Stuffed with Duck and Mushrooms, Coffee and Foie-Gras  
Sauce

In application of the EC Regulation 1169/2011, in our laboratory there are various allergenic foods, so please communicate any type of allergy to the staff.

Some products are subjected to temperature reduction, Blast Chilling

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