STAPPERS

Blue Lobster
escarola endive with raisins, pine nuts
and "marinara" seafood sauce

Scallops
pecorino cheese, broad beans cream and caviar

Flatted raw prawns
peach and foie gras

Suckling pig
sweet and sour beetroots with salted peanuts

Poached egg
Jerusalem artichokes, crispy bread,
spices reduction and summer truffle
First Courses

Spaghetti Gentile
sea snails, parsley emulsion and crumbled bottarga

Risotto
“cacio e pepe” style, braised lamb
with hazelnuts and truffle

Codfish tortelli
tomato soup, capers leaves, basil
and anchovies

Bottoni pasta
“scapece” style, sea water and seafood

Potatoes dumplings
bisque and raw shrimps, tomatoes sauce
**Fish Main Courses**

Snapper
saffron mussels cream and herbs potatoes

Scorpion fish
chard, baby squid and Sardinian fregola

Amberjack
“luciana” style broth, friarielli broccoli, taggiasche olive gel, capers powder

**Meat Main Courses**

Slow cooked boneless beef
roasted aubergine, provola cheese milk and shitake mushrooms

Duck
breast, leg and liver, with endive and raspberries

Pigeon
apricot zabaione, spinach and carrots