



Raw Seafood

Raw seafood with lemon essence (1,4,7,9,11,**)

40

Our oysters selection (14)

7 / cad

Tasting Menù

the chosen menu will be served to all Guests at the table

“The way of Bio Garden”

The salad

Square tubettone, yellow tomatoes, green bean
and frozen salted ricotta (1,7,**)

Sgroppettino

Eggs, jacket potatoes and onions (3,7,9)

Sweet vegetables (1,3,7,8,**)

EVO Oil pairing: Coratina Muraglia, intense fruity

70

Wine pairing 40

“The way of the Land”

Roasted tender pork with carrots and mustard (6,7,9,10,**)

Elix, rabbit, chamomile and goat cheese (1,6,7,9,12,**)

Sgroppettino

Podolica beef tenderloin, broad bean, pecorino cheese and miso (6,7)

Tutt’olio (1,3,7,8,**)

EVO Oil pairing: Selezione Pregiata Le Ferre, intense fruity

85

Wine pairing 45



“The way of the Sea”

Lobster, bergamot, fermented ricotta and basil (2,4,6,7,9,**)

Carpaccio, chive, Yuzu and green pepper (1,4,7,9,10,**)

Risotto, tuna and crusco pepper's teriyak (4,6,7,12,**)

Sgroppettino

“Acquapazza” croacker (4,7,9,**)

Special Coffee (3,7,8)

EVO Oil pairing: Peranzana Visconti, light fruity

100

Wine pairing 50

“The way in Between”

Poverella zucchini, parmesan and almond (1,7,8)

Cuttlefish, lemon, burrata cheese, tarragon and green shiso (4,7,9,**)

Gnocco, peas, pepper and local crabs (1,4,5,7,**)

Fettuccia, tub gurnard, olive and parsley (1,4,9,14,**)

Sgroppettino

Snapper, barbecue sauce, fennel and pak choi (4,6,9,12,**)

Roaster, cacciatora sauce and green apple (6,9,10,12,**)

Tobacco, licorice and banana (1,3,7,8,**)

EVO Oil pairing: Oglarola Cerapis, medium fruity

110

Wine pairing 70

Aged caves cheeses, figs bread and almonds (1,7,8) 16

Drinks

San Pellegrino water 5

Panna water 5

Service 5