



English
Menu



SALSO

Selection of natural raw fish with sauces (4-6-9)

€ 35

CROSTACEA

Selection of prawns, scampi and
shrimp from the Mediterranean Sea with sauces (2-6)

€ 32

OSTREA

Oysters with banana parsley and Cayenne pepper sauce,
mignonette and lemon (14)

€24

FRITTO MISTICO

Fried prawn medley with oysters served with crispy vegetables
and oyster liqueured vegan dip (1-2-4-6-14)

€32

GRAZIE AL MUGGINE

Two versions of dried mullet roe bottarga

~ with cauliflower rice and hazelnut

~ With poached egg fresh cheese chestnut honey

and Sardinian flatbread (1-3-4-7-13)

€20



PRIMI PIATTI

AMO E SPAGO

Spaghetti Mancini with raw sea bass, lemon confit,
turnip green powder and liquorice (1-4-8)

€18

HO-MARIUS

Selenium rice, armoricaine, lobster and Campari gel (2-7-8)

€ 22

PICIO PICIO

Tuscan style pasta with elephant garlic based tomato sauce
and raw prawn (1-2-8-10)

€18

TRIFOLA

Pillow ravioli stuffed with ricotta cheese served with creamy mountain
butter sauce, hey cured cheese and seasonal truffle (1-3-7)

€25



SECONDI PIATTI

SURF

Shelled Maine lobster served with drawn butter sauce lemon and
chives (2-7)

€35



TURF

Wagyu rump steak seared in clarified butter and served with marrow
bone flavored potatoes (7)

€30

Classic Surf and Turf

€62

MARTINO

Monkfish medallion with black garlic , black chanterelle mushrooms
pumpkin pure and hazelnut (4-8-13)

€26

OPULENZA

Creamed cod fish in almond milk with persimmon sauce cocoa waffles
and raw foie gras shavings (3-4-7-14)

€30

ARROSTO

Roasted catch of the day with sage and passion berries,
served with chamomile scented carrots (4-8)

€26

MARE NOSTRUM

Crustaceans hot pot with croutons

and elephant garlic (1-2-4-8-10)

€32

IFIGENIA

Pan seared red doe chops served with alpine corn grits black and
yellow chanterelle pears and red currants (7-8)

€30

FRUMEN

Our selection of bread (1)

5€



DESSERT

UN CAFFÈ, SON STRACCO!

Coffee cream, coffee gel, almond biscuit, oregano

with foamy soft cheese (3-7-13)

€8

TUONO TROPICALE

Cocoa waffle, coconut namelaka and candied pineapple (1-7-3)

€8

AUTUNNO

Rosemary flavored Soft Chestnut cake with chocolate mousse and
persimmon sauce (13)

€8

PARBLEU! TRE(S) BLEU

Blue cheese plate served with sweet wine (7)

€15

* Tutte le pietanze possono contenere allergeni evidenziati dal regolamento UE 1169/2011; per avere informazioni circa la presenza nelle preparazioni di sostanze o prodotti che provocano allergie è possibile consultare l'apposita documentazione che verrà fornita dal personale di servizio

* All dishes may contain allergens highlighted by EU regulation 1169/2011; for information on the presence in the preparations of substances or products that cause allergies, it is possible to consult the appropriate documentation that will be provided by the service staff

* Tutti i prodotti giungono al nostro locale seguendo la catena del freddo; carpacci e tartare serviti crudi sono sottoposti a processo di sanificazione con abbattimento della temperatura come da Regolamento CE 853/2004;

* All the products are delivered to our restaurant following the cold chain; raw carpaccio and tartare are subjected to a sanitization process with lowering of the temperature as per EC Regulation 853/2004

* In mancanza di reperibilità del fresco alcuni prodotti potrebbero essere surgelati o congelati all'origine.

* In the absence of fresh availability some products could be deep-frozen or frozen at the origin.

Di seguito riportata la tabella degli allergeni:

Below is the table of allergens:

- 1 Glutine (Gluten)
- 2 Crostacei (Shellfish)
- 3 Uova (Eggs)
- 4 Pesce (Fish)
- 5 Arachidi (Peanuts)
- 6 Soia (Soybeans)
- 7 Latte (Milk)
- 8 Sedano (Celery)
- 9 Senape (Mustard)
- 10 Anidride Solforosa (Sulfur dioxide)
- 11 Sesamo (Sesame)
- 12 Lupini (Lupins)
- 13 Frutta con guscio (Nuts)
- 14 Molluschi (Mollusks)