



*Denis Ambrosio*

## TASTING MENU'

*For the entire table*

### LAND

CHEF'S ENTREE



#### CRISPY EGG

CACIO CHEESE | SAUSAGE



#### YELLOW POTATO PUMPLING

SAFFRON | MEAT SAUCE | PARMESAN FOAM



#### CUBE OF VEAL

CHARCOAL | BEET | PAK CHOI | CLUE CHEESE



#### PEANUT ICE CREAM

LAND OF OLIVE | AMERICAN POTATO | BEER FOAM

€70

### SEA

CHEF'S ENTREE



#### ROASTED OCTOPUS

CELERY FROM VERONA | SOY | GARDEN CRESS



#### SPAGHETTI

SWEET ONION | TOMATO SAUCE | PURPLE SHRIMP



#### TURBOT FISH

BEURRE BLANC SAUCE | SPINACH



#### LEMON SHORTCUT TARTELLETTA

LEMON CREAM | BURNT MERINGUE | ALMOND

€85



## OUR STARTES

**ROASTED OCTOPUS** **24**

CELERY FROM VERONA | SOY | GARDEN CRESS

**SCALLOP** **26**

PIZZAIOLA MAYONNAISE | CHICORY | ANCHOVIES

**CRISPY EGG** **16**

CACIO CHEESE | SAUSAGE

**CALF'S TONGUE** **22**

TUNA SAUCE | PARSLEY SAUCE | RED TUNA | POP PORK

**CECINA DE LEON** **28**

HOME MADE FOCACCIA | DRY TOMATO | SWEET PEPPER |  
ONION



## OUR FIRST

**SPAGHETTI** **26**

SWEET ONION | TOMATO SAUCE | PURPLE SHRIMP

**BLACK RAVIOLI** **26**

SEAWEED BUTTER | CODFISH | SQUID

**RISOTTO** **24**

BOTTARGA | PESTO POWDER | LIME | CREME FRAICHE

**YELLOW POTATO PUMPLING** **20**

SAFFRON | MEAT SAUCE | PARMESAN FOAM

**RAVIOLI** **22**

ARTICHOKES | ROBIOLA CHEESE | OLIVE BISQUIT



## OUR MAIN COURSES

<b><u>TURBOT FISH</u></b>	<b>35</b>
BEURRE BLANC SAUCE   SPINACH	
<b><u>MORONE FISH</u></b>	<b>38</b>
OYSTER SAUCE   CAVIAR   FRIED LEEK	
<b><u>BEEF FILLET</u></b>	<b>40</b>
FOIE GRAS   TRUFFLE POTATO   PORTO ROSSO SAUCE	
<b><u>CUBE OF VEAL</u></b>	<b>30</b>
CHARCOAL   BEET   PAK CHOI   CLUE CHEESE	
<b><u>SUCKLING PIG</u></b>	<b>28</b>
RED CABBAGE   SPRING ONION   MUCHED POTATO	