

DEGUSTATIONSMENU RIVELATION

BOUILLABAISSSE

FRESHWATER

RAW, COOKED & MARINATED FISHES - SEA CRUSTACEAN SOUP - CRUNCHY BREAD

PIGEON

BREAST IN BEESWAX

CONFIT THIG - WILD HERBS & WATERCRESS - WORCESTER SAUCE

TAGLIOLINO

OF NETTLE

SMOKED OSTRICH TARTARE - WILD GARLIC - MUSTARD JUS - ANCHOVY

WILD

MINT & WILD HERBS TORTELLO

ROCKET - GIBLETS PATE' - COCOA GRUE'

KID

ROASTED ON A SPIT

AGRETTI - POMME PARFAIT - MYRTLE SAUCE

SEADAS PUNGENTE

SHEEP'S RICOTTA MOUSSE

COOKED MUSTARD CREAM - NETTLE ICE CREAM

€ 80,00

- DRINKS NOT INCLUDED -

4 GLASSES WINE PAIRING : EURO 40

6 GLASSES WINE PAIRING: EURO 50

THE DEGUSTATION MENU WILL BE RECOMMENDEND FOR THE WHOLE TABLE

THE DEGUSTATION MENU WILL BE RECCOMENDEND UP TO 6 PERSONS

DEGUSTATIONMENU

VISION

ASPARAGUS

TO ASH

ALPINE CURRY POTATOES - COCONUT ICE CREAM & BURNED SAGE - BRUSCANDOLI

RICE 'DI FOSSA'

CARNAROLI RICE CREAMED WITH 'FOSSA' CHEESE
ROASTED PEANUTS - TROPEA 'SAVOR'

CARBONERA

FUSILLO 'PIETRO MASSI'

HOLLAND SAUCE WITH VEGETABLE CHARCOAL - TERRAGON - CARDONCELLO MUSHROOM - PLANTAIN - PARMIGIANO CHEESE

ARTICHOKE

'ALLA GIUDIA'

MINT - SHEEP'S CHEESES - BITTER ORANGE - COFFEE CRUNCHY

KAROTA KEBAB

COOKED WITH SPICES

BABY CARROTS - AJO BLANCO - YOGHURT - LEMON BALM

THE KISS

HAZELNUT CREAMY

ALMOND BAVARIAN - CHOCOLATE 80%

COCOA PASTRY

€ . 70,00

- DRINKS NOT INCLUDED -

4 GLASSES WINE PAIRING : EURO 40

6 GLASSES WINE PAIRING: EURO 50

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DEGUSTATION MENU

- FREE HAND -
4 COURSES

... FROM THE FREE THOUGHT OF OUR CHEFS ...
BETWEEN INNOVATION & TRADITION

€ 60,00

- DRINKS NOT INCLUDED -

4 GLASSES WINE PAIRING : EURO 40

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