

Grayasusi

Mullet, bread and oranges

Spaghettoni with zucchini flowers, parmesan and wine

Chicken, potatoes and rosemary

Chocolate Nyangbo 68%, rosemary and salt Maldon

65 €

Ceraudo wine pairing € 40,00

Dattilo

Lettuce and baccalà

Anchovies, toasted almonds and Chartreuse

Potato, bell pepper and basil

Podolica beef, smoked topinambur and coffee

Spaghetтино, citron and black star anise

Rice with green peas

Seabass with seabass cream and candied lemon

Fennel and lemon

Lamb carrot with herbal breadcrumb coating and portulaca

Citrus soup, sheep yoghurt and orange

120 €

Ceraudo wine pairing € 60,00

Il menù degustazione cambia costantemente seguendo la stagionalità dei prodotti. Il menù degustazione è obbligatorio per tutto il tavolo.