

ABOUT US

5 free-form courses from the chef.

€ 100

7 free-form courses from the chef.

€ 130

Starters.

Eggplant, miso, babaganoush.

€ 20



Purple shrimp, carrot, Campari.

€ 26



Mosaic of Pezzogna in Acqua Pazza.

€ 24



Beef tartare, Jerusalem artichoke, artichoke.

€ 24 (*truffe* + € 10)



Pasta and rice.

Acquerello rice, shellfish, yuzu, katsuobushi.

€ 30



Spaghettoni, garlic, oil, chili (our way).

€ 22 (truffle + € 10)



Shells and shells.

€ 24



Plin of guinea fowl, broad beans, pecorino.

€ 28 (truffle + € 10)



From the sea.

Salted cod, peas, curry.

€ 28



Sea bass, leek, burnt onion.

€ 34



Charcoal grilled meats

Lamb, potato, wakame seaweed.

€ 34



Beef fillet, escarole, pine nuts.

€ 32 (truffle + € 10)



Desserts.

Banana and Coca-cola.

€ 12



Bread and oil.

€ 12



Pear, vanilla, provolone del monaco

€ 14



Cover charge € 4

Important Notice

If you are allergic or intolerant to one or more substances, please let us know, and we will tell you which courses and beverages do not contain the specific allergens.

The information regarding the presence of substances or products causing allergies or intolerances are available by contacting the staff on duty.



Our HACCP procedures take into account the cross-contamination risk and our staff is trained to deal with this risk. Nevertheless, it should be pointed out that in some cases, due to objective needs, the preparation and service operations of food and beverages may involve some shared areas and utensils (eg in the buffet area). So, the possibility that food has come into contact with other food products, including other allergens, can not be excluded.

** This product may be frozen*

*** The fish, intended for and to be consumed raw, has been subjected to prior treatment in accordance with the requirements of Regulation EC 853/2004, Annex III, section VIII, chapter 3, letter D, point 3*