

Tasting menu

Let the Chef Alen Mangione and his team guide you on this experience.
He will take you on a gastronomic journey and you will discover his culinary philosophy.

Tasting of "6 dishes" €80

Tasting of "8 dishes" €100

Tasting of "10 dishes" €120

Our tasting menus are served for the whole table
Wines and beverages not included

Paired with... 4 wine glasses 40 € / 6 wine glasses 60 €



Our menu



Starters

Lo Sgombro (4,7,9) €20

Confit mackerel, fennel and oranges

La Seppia "Mascariata" (1,4,7,9,12) €23

Stuffed cuttlefish, onion crumble, chili and white wine sauce

Il Vitello (3,4,7,11,12) €23

Glazed veal sweetbread and seaweed and shellfish ragout

Il Maialino (7,8,9,12) €20

Braised pork cheek, smoked soft potato and vegetable chips

L'Uovo (5,7) €18

Egg poché, topinambur, lemon and licorice



First Courses

Appartenenza (2,4,5,8,9,12) €27

Risotto, gurnard ragout, pistachio crumble and wild fennel

Le Linguine (1,2,4,7,9) €25

Linguine, green broccoletto, smoked anchovies and caciocavallo cheese

Il Tortello (1,2,5,9,12) €30

Shellfish tortelli, herbs, sea jus and champagne

Il Risotto (7,9,12) €25

Risotto, red pumpkin, pork belly and provola Iblea cheese

Le Boccole (1,7,9,12) €27

Boccole, wild boar ragout and Piacentino ennese

Il Bottone (1,5,7,9) €28

Bottoni in roasted capon and potato stuffing with its broth



Main Courses

La Triglia (1,4,6,7,8,9,12) € 32

Stuffed mullet, potatoes with brown butter, fennel and its cooking bottom

Il Pesce In Zuppa (1,2,4,9) € 35

Fish, shellfish and crustacean soup with orange and saffron scents

Volevo Essere Uno "Sfincione" (1,4,5) € 30

Swordfish, tomato, onion, oregano, caciocavallo cheese and anchovies

Il Piccione (1,5,7,10,12) € 32

Pigeon's breast, leg, fillet and livers in four consistencies

Il Manzo (6,7,9,11,12) € 30

Beef tenderloin, potato and spring onion pavé, honey-mustard mayonnaise

L'Agnello (3,6,7,9,11,12) € 35

Lamb loin in crépinette, barbecued beets, mushrooms and truffle



Le nostre acque

Lurisia	65 cl	€5
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Still

San Benedetto	65 cl	€5
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Still

Panna	75 cl	€5
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Still

Lurisia	65 cl	€5
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Sparkling

San Benedetto	65 cl	€5
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Sparkling

San Pellegrino	75 cl	€5
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Sparkling

Ferrarelle	75 cl	€5
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Soft Drinks

Coca Cola	€ 3,5
Aranciata	€ 3,5
Acqua Tonica	€ 3,5
Ginger beer	€ 3,5
Crodino	€ 3,5
Thè	€ 3,5

Cocktails

Americano	€ 15
Bitter, Vermouth, Soda	
Spritz	€ 15
Aperol, Prosecco, Soda	
Moscow Mule	€ 15
Vodka, Lime, Ginger Beer	
Negroni	€ 15
Gin, Vermouth rosso, Bitter rosso	
Gin Tonic	€ 15
Gin, Acqua Tonica	
Mojito	€ 15
Rum, Lime, Zucchero di canna, Menta, Soda	



Allergens

- 1 Cereals containing gluten
- 2 Crustaceans and crustacean products
- 3 Eggs and egg products
- 4 Fish and fish products
- 5 Peanuts and products based on peanuts
- 6 Soybeans and soy products
- 7 Milk and milk products (including lactose)
- 8 Nuts: almonds, pistachios, walnuts and hazelnuts
- 9 Celery and celery products
- 10 Sesame seeds and products based on sesame seeds
- 11 Mustard and products based on mustard
- 12 Sulphur dioxide and sulphites
- 13 Lupins and products based on lupins
- 14 Molluscs and products based on molluscs

If you have any food allergies and/or intolerances,
please contact our staff who will provide you with information on
our food and beverages

Cover charge

€7

The menu may be subject to variations, in accordance with the seasonality of the products and in correlation with the market availability.
In the event of the absence of fresh ingredients, frozen products are used.
The preparation of some of our dishes may involve the use of natural food additives.
In accordance with the legal requirements,
any fish intended to be eaten raw has been subjected
to a preventive reclamation treatment.
It may also have been kept at negative temperatures
(-20 for 24 hours / - 35 for 15 hours) and have undergone freezing treatment.

