

ISELETTA

ANTIPASTI

INSALATA DI BURRATA

Puglian soft cheese, marinated tomato, garden basil

FRUTTI E FORMAGGIO

Mixed leaves from our garden, peach, figs, goat's cheese, almond nuts, orange dressing

PESCI DELLA BARRIERA CORALLINA

Line-caught reef fish thin slice, celery, raspberry dressing, micro herbs

TUNA CRUDO

Tuna, mango, chilli, local coconut dressing, EVO

BATTUTA TARTARE

Chopped grass-fed beef tartare, truffle, mustard, chives, black garlic, cured egg yolk

POLPO ALLA GRIGLIA CON SALSA PUTTANESCA

Charcoal-grilled octopus, celeriac, paprika, puttanesca sauce

CARPACCIO DI CAPESANTE

Hokaido scallops, torched citrus, pink radish, grapefruit gel, micro greens, caviar



Alcohol



Dairy



Gluten



Nuts



Seafood



Spicy



Pork



Vegetarian



Egg



Shellfish

Please inform us of your dietary preferences, allergies and spice tolerance level: spicy, mild or non-spicy.

PIZZA

MARGHERITA   

Mozzarella cheese, Marzano tomato, garden basil

VEGETARIANA   

Mozzarella, Marzano tomato, courgette, aubergine, asparagus

FRUTTI DI MARE   

Calamari, shrimp, snapper, castelvetro olive, fresno chilli

GORGONZOLA, PERE, NOCI   

Mozzarella, gorgonzola, parmigiano, pear, walnut

PROSCIUTTO DI PARMA   

Parma Ham D.O.P, mozzarella, parmesan, rocket leaf

ARTISANAL PASTA

RAVIOLI DI ZUCCA     

Home-made pumpkin twisted pasta,
taleggio cheese sauce, walnuts

GNOCCHI DI PATATE     

Smoked bell pepper sauce, fresh spinach,
black olive, toasted almond

TAGLIATELLE AI GAMBERI    

Indian ocean prawn tartare, burrata cream,
fresh tomato essence, basil oil

SPAGHETTO AL POMODORO DEL VESUVIO
CON BURRATA PUGLIESE   

Cherry tomato sauce with garlic, basil, and olive oil,
finished with creamy burrata from Puglia

RIGATONI AL PESTO GENEVESE    

Fresh basil pesto, toasted pine nuts, aged Parmigiano, micro herbs

PAPPARDELLE FATTA IN CASA   

Home-made flat pasta, lamb ragout, pecorino D.O.P

RISOTTO ALL' ASTICE    

Carnaroli rice, local lobster, arugula pesto

RISOTTO ALLA BARBABIETOLA E BOTTARGA   

Carnaroli rice, beetroot, mascarpone, red mullet bottarga, tuile



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SECONDO PIATTO

MELANZANE

Baked eggplant, tomato compote, burrata cream, spinach, parmesan, basil

BRANZINO ALLA GRILIA

Chilean seabass, carrot-saffron escabeche, purple potato, micro herbs

PESCE LOCALE ALLA GRILGLIA

Reef fish, carrot-saffron escabeche, purple potato, micro herbs

LOMBO DI TONNO

Tuna loin, charcoal dust, caponata gel, mango, crispy celery, purple potato, cherry tomato

PETTO DI POLLO NUTRITO CON MAIS

Corn-fed chicken, fondant potato, broccoli cream, truffle jus

BEEF TENDERLOIN

Sous-vide Black Angus tenderloin, foie gras, cauliflower puree, berry carpet, bordello sauce

BRASATO DI GUANCIA DI MANZO

Red wine braised beef cheeks, parmesan potato, baby carrot

DESSERTS

TIRAMISU SURPRISING

Classic mascarpone, espresso soaked sponge, hot coffee sauce

PAVLOVA

Basil cream, lemongrass sponge, ginger strawberry coulis, yuzu sorbet

ALBICOCHE AL ROSMARINO

Fragrant apricot compote, rosemary cream, delicate sponge, honey ice cream

PATE A CHOUX

Profit roll, manjari Crèmeux, feuilletine crunch, vanilla gelato

MOLTEN DELIGHT

Dark chocolate lava, cacao crumble, vanilla ice cream



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