STARTER

AMBERJACK, ALMOND, FIG & GREEN APPLE

ROASTED AMBERJACK, ALMOND MILK, FIG & RUM CREAM, FIG LEAF OIL, GREEN APPLE

(A:4-8-6)

30,00

GRILLED OCTOPUS, POTATOES & LEMON

CHARCOAL-GRILLED OCTOPUS WITH POTATO FOAM, RADISH, SWEET POTATO AND LEMON

(A: 6-7-8-14)

24,00

CRISPY LAMB “CACIO & PEPE”

LAMB CROQUETTE“CACIO E PEPE” SAUCE, ENDIVE, CHIMICHURRI

(A: 1-3-6-7-10)

30,00

MEDITERRANEAN BEEF CARPACCIO

CONFIT CHERRY TOMATOES, YELLOW DATTERINO, CHIMICHURRI, BLACK OLIVE POWDER

(A:4-5-7-8-9)

27,00

POACHED EGG WITH TOMATO SAUCE

SAN MARZANO TOMATO SAUCE TROPEA RED ONION, POTATO SOUFFLÉ, CRISPY BREAD

(A: 1-3-7)

22,00

FIRST COURSES

FUSILLONI & ROCKFISH REDUCTION

FUSILLONI IN A ROCKFISH REDUCTION, SEA FENNEL PESTO, RAW SEA URCHIN AND RAW RED PROWN

(A: 1-2-4-14)

36,00

SPAGHETTI, CLAMS, CUTTLEFISH AND LEMON

(A: 1-14)

32,00

CITRUS RISOTTO, RAW LANGOUSTINE & PINE NUTS

(A: 2-7-8)

32,00

HANDMADE RAVIOLO STUFFED WITH RABBIT IN ISCHIAN STYLE

RAVIOLO STUFFED WITH RABBIT
AND BUFFALO MOZZARELLA FONDUE

(A: 1-3-7)

27,00

SPAGHETTONE WITH TOMATOES FROM ISCHIA

SPAGHETTONE WITH RED E YELLOW CHERRY TOMATOES

(A:1)

25,00

MAIN COURSE

SEA BASS, PUMPKIN & CITRUS

CHARCOAL-GRILLED SEA BASS, SMOKED PUMPKIN PURÉE, HAZELNUT CREAM, CITRUS SAUCE, WOK-TOSSED CHARD

(A: 4-8-6)

32,00

OMBRINA CHICKPEAS AND BLACK TRUFFLE

SEARED CROAKER, CHICKPEAS HUMMUS, BLACK TRUFFLE, BEURRE BLANC, SUMAC

(A: 4-7)

34,00

LOBSTER, ALMOND & ENDIVE

ROASTED LOBSTER, ALMOND CREAM, BRAISED ENDIVE, MUSTARD SAUCE

(A: 2-7-8-10)

60,00

PORK TENDERLOIN MUSHROOMS & HAZELNUT

SUNCHOKE & HAZELNUT PURÉE, CARDONCELLI MUSHROOMS, NEAPOLITAN "PISTO" DEMI-GLACE

(A:6-8-9)

30,00

DUCK, RED BERRIES & CAULIFLOWER

ROASTED DUCK BREAST, REDCURRANT, CONFIT CAULIFLOWER PURÉE, LARDO DI COLONNATA, RED PORT DEMI-GLACE

(A:7-12)

32,00

DESSERT

MILK SOUP

(A: 3-7-8)

15,00

LEMON CURD TARTLET & RASPBERRY SORBET

(A: 1-3-7-8)

15,00

BUFFALO MILK MOUSSE AND SALTED CARAMEL

(A: 3-7)

15,00

AUTUMN TASTE “EXPERIENCE” 2026

AMBERJACK, ALMOND, FIG & GREEN APPLE

ROASTED AMBERJACK, ALMOND MILK, FIG & RUM CRÉAM, FIG LEAF OIL, GREEN APPLE

(A:4-8-6)

FUSILLONI ALLO SCOGLIO

FUSILLONI IN A ROCKFISH REDUCTION, SEA FENNEL PESTO, SEA URCHIN AND RED PRAWN

(A: 1-2-4-14)

OMBRINA CHICKPEAS AND BLACK TRUFFLE

SEARED CROAKER, CHICKPEAS HUMMUS, BLACK TRUFFLE, BEURRE BLANC, SUMAC

(A: 4-7)

DUCK, RED BERRIES & CAULIFLOWER

ROASTED DUCK BREAST, REDCURRANT, CONFIT CAULIFLOWER PURÉE, LARDO DI COLONNATA, RED PORT DEMI-GLACE

(A:7-12)

MILK SOUP

(A: 3-7-8)

100.00 P.P.

(A: ALLERGENS)