

# [two courses]

*it's the best choice to start  
the experience*

## Hare Saddle

MUSHROOM CRUMBLE AND CAFÉ DE PARIS SAUCE

18.-

## Cuttlefish



BURRATA AND CREAM OF HORN PEPPERS

17.-

## Lettuce



FLAMBÉED LETTUCE, PICKLED CHERRIES, AND COCONUT DRESSING

15.-

## Linguina Gerando di Nola

BUTTER AND ANCHOVIES,  
PRESERVED BLACK TRUFFLE, PARSLEY, AND LEMON

24.-

## Risotto Zaccaria



CREAM OF FRIGGITELLI PEPPERS, BLACKBERRY AND RASPBERRY  
"ARRABBIATA" SAUCE,  
JALAPEÑOS AND PICKLED CAPERS

25.-

## Egg pasta buttons

STUFFED WITH BREMBANA VALLEY GOAT CHEESE,  
RAW HAM BROTH,  
CUCUMBER, AVOCADO, AND LOVAGE OIL

24.-

## Duck breast



CHARD AND SWEET AND SOUR CREAM OF CHERRIES AND  
WASABI ROCKET

28.-

## White grouper



SEA CHIMICHURRI AND PLATTERS

28.-

## Schnitzel

FREE RANGE CHICKEN SCHNITZEL AND CAESAR SALAD

25.-

## Striped eggplant



TOMATO CHUTNEY, WILD GARLIC MAYONNAISE, AND  
TZATZIKI SAUCE

23.-

## The cheesemaker's selection

FRUIT AND VEGETABLE COMPOTE AND  
DRIED FRUIT BREAD

da 12.-

• BREAD | BUTTER | JAM •

10.-

• COCCO BELLO and raspberry •

10.-

•CROSTATINA •

10.-

yogurt cream | vanilla | peach

MINERAL WATERS 0.5  
MINERAL WATERS 0.75

2.5.-/BOTTLE  
4.-/BOTTLE

LUIGI ACCOMPANIED

5.-/PERSON

Enea  
Matteo  
Stefania  
Roberto  
Andrea  
Francesco  
Sharon  
Martina  
Rita  
Raffaella  
Sara  
Pascaline  
Luciana  
Nevila  
Ngone  
Haziz  
Olga  
Bauty  
Esnajder  
Francesca  
Andrea  
Fabio  
Michela  
Lorenzo  
Aurora  
Michelle  
Andrea  
Alessandra  
Giorgio  
Michele  
Nathan  
Vittorio  
Tommaso  
Benedetta  
Andrea  
Alessandra



veg | variabile veg

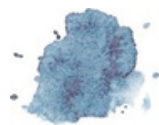


lactosefree



GLUTENFREE

[cibo + arte + ospitalità]



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**ilDEGU**

**ENEA's welcome**

...

**Cuttlefish**

BURRATA AND CREAM OF HORN PEPPERS

...

**Linguina Gerando di Nola**

BUTTER AND ANCHOVIES,  
PRESERVED BLACK TRUFFLE, PARSLEY, AND LEMON

...

**White grouper**

SEA CHIMICHURRI AND PLATTERS

...

**illy & the GOOD MEMORY**

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**55.-**

*The tasting menu is intended for all guests*

**EXPERIENCE IN THE VINEYARD**

**27.-**



3 selections in combination

**vuoi un  
calice?**

**LA BOLLA** with the perlage best suited to your palate...

**7-15.-**

**ilBIANCO** + or - aromatic

**7-12.-**

**ilROSSO** fresh OR soft

**7-15.-**

a glass **ABOVE** the lines

...

**for the LITTLE guests**

2 course menu | Cover charge | Water 30.-

1 course menu | Cover charge | Water 15.-