

# [two courses]

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

## Hare Saddle

MUSHROOM CRUMBLE AND CAFÉ DE PARIS SAUCE

18.-

## Cuttlefish

STRACCIATELLA AND CREAM OF HORN PEPPERS

17.-

## Lettuce

CHARRED LETTUCE, PICKLED CHERRIES, SWEET-AND-SOUR RED ONION,  
PARMESAN CRUMBLE, AND COCONUT DRESSING

15.-

## Linguina Gerardo 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, SWEET SOUR CREAM OF CHERRIES AND WASABI ROCKET

28.-

## Cernia bianca

SEA CHIMICHURRI, SHELLFISH REDUCTION, AND FLAT BEANS

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 melba

MINERAL WATERS 0.5  
MINERAL WATERS 0.75

2.5.-/BOTTLE  
4.-/BOTTLE

LUIGI ACCOMPANIED

5.-/PERSON

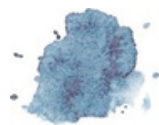
Enea  
Matteo  
Stefania  
Roberto  
Andrea  
Francesco  
Sharon  
Martina  
Rita  
Raffaella  
Alice  
Sara  
Samira  
Luciana  
Nevila  
Ngone  
Haziz  
Olga  
Bauty  
Esnajder  
Francesca  
Andrea  
Fabio  
Michela  
Lorenzo  
Aurora  
Michelle  
Andrea  
Alessandra  
Giorgio  
Michele  
Nathan  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

 **veg | declinabile 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, SHELLFISH REDUCTION, AND FLAT BEANS

...

**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.-