

# [two courses]

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

## Bread meatballs ♥

TOMATO CREAM, STRACCIATELLA  
AND BASIL

18.-

## Shrimp carpaccio mosaic



LEMON AND GINGER GEL AND BISCQUE

21.-

## Foie gras escalope



JERUSALEM ARTICHOKE, DEMI-GLACE AND NASTURTIUM

28.-

## Mixed Pasta MESCA FRANCESCA Gerardo from Nola



IN FISH AND SHELLFISH SOUP

26.-

## Zaccaria Risotto "Rosa Marchetti"



CREAMED WITH SOUR BUTTER, "CALVISIUS" CAVIAR,  
CHIVES, AND CITRUS GREMOLATA

28.-

## Tagliolini 30 egg yolks

KNIFE RAGU AND VENETIAN GARRONESE TARTARE

26.-

## Pacchero ♥



REDUCTION OF MEDITERRANEAN SAUCE, RAISINS AND "MUDDICA  
ATTURRATA"

20.-

## Sweet and sour Cinta Senese ribs



CREAMY POTATO SOUP, MIXED SALAD, AND SPROUTS  
WITH OIL AND LEEK CHLOROPHYLL

28.-

## Tongue Skewer



SALMORIGLIO SAUCE AND ASPARAGUS

25.-

## Sea bream fillet



ARTICHOKES AND GREEN HERB SAUCE

32.-

## Mushroom Curry ♥



CRISPY RICE WAFER AND FINGER LIME

21.-

## THE CHEESEMAKER'S SELECTION IN 5 TASTINGS ♥



FRUIT AND VEGETABLE COMPOTES AND DRIED FRUIT BREAD

18.-

### • THE MATCHA-BANANA-THE MATCHA ♥

10.-

### • NEW YORK CHEESECAKE + LAUREL ICE CREAM ♥

10.-

### • 72% CHOCOLATE AND MISO ♥



10.-

MINERAL WATERS 0.5  
MINERAL WATERS 0.75

2.50/BOTTLE  
4.-/BOTTLE

THE TABLE

5.-/PERSON

Enea  
Matteo  
Stefania  
Roberto  
Andrea  
Francesco  
Marcello  
Sharon  
Rita  
Luciana  
Nevila  
Samira  
Erica  
Haziz  
Esnajder  
Christian  
Alice  
Fabio  
Dario  
Michela  
Aurora  
Michelle  
Andrea  
Francesca  
Giorgio  
Michele  
Nathan  
Vittorio  
Tommaso  
Benedetta  
Andrea  
Alessandra

♥ **veg | declinabile veg**

**lactosefree**

**GLUTENFREE**

[cibo + arte + ospitalità]

*Il tempo del riggìo*



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## **iIDEGU**

**ENEÀ's welcome**

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### **Bread meatballs**

TOMATO CREAM, STRACCIATELLA  
AND BASIL

...

### **Pacchero**

REDUCTION OF MEDITERRANEAN SAUCE, RAISINS AND  
"MUDDICA ATTURRATA"

...

### **Sea bream fillet**

ARTICHOKES AND GREEN HERB SAUCE

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
**illy and THE GOOD MEMORY**

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**60.-**

*The tasting menu is intended for all guests*

## **EXPERIENCE IN THE VINEYARD**

 3 selections in combination

**27.-**

**VUOI UN  
CALICE?**

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

**7-15.-**

**iIBIANCO** + or - aromatic

**7-12.-**

**iIROSSO** fresh or soft

**7-15.-**

**a glass above the lines**

...

## **for the LITTLE guests**

2 courses | cover charge | water

**30.-**

1 course | cover charge | water

**15.-**