

Starters

RAW SCAMPI

Buffalo Stracciatella Cheese, liquid Shiso and Lime foam

BLUE LOBSTER

Traditional Pappa al Pomodoro, Goat Cheese, Levisticum and Basil

IKE JIME CODFISH

Liquid Salad, Sea Urchins and puffed Quinoa

QUAIL

Foie Gras, red Berries, Rhubarb and baby Spinach

ROOTS

Vegetables and summer Truffle

First Courses

“PASTIFICIO DEI CAMPI” PACCHERI PASTA

Rockfish, Orange and Zucchini

HANDMADE BOTTONI PASTA

Filled with Goat Cheese, baby Pink Prawns, Turnip, Lemon and Bisque

“VERRIGNI” KAMUT SPAGHETTI

Tomatoes, Basil and Fennels

HANDMADE FAGOTTI PASTA

Filled with Tomatoes, Burrata Cheese and raw Red Prawns

“ECORI” RISOTTO

Local Croccolo Cheese, Sarawak Pepper, Pears and summer Truffle

Main Courses

TURBOT

Stuffed endive and anchovy sauce

GURNARD

Peppers, Green Beans and Oyster Leaf

SCALLOPS

Crunchy Pork Cracker, Apple and Soft Mashed Potatoes

JOHN DORY

Gallinacci Mushrooms, creamy Almond and Wood Sorrel sauce

HEIFER FILLET

Tamarind sauce and Coffee-scented Mushrooms

LAMB SADDLE

Cardamom, Cherry and Tuscan Goat Cheese

PIGEON CHEST

Foie Gras, Snow Peas, Creamy Hazelnut and Campari Sauce