

Starters

CAVIAR

Seafood and shellfish salad

BLUE LOBSTER

Traditional Pappa al pomodoro, ricotta cheese and levesticum

LOCAL ORBETELLO EEL

Foie gras and fennel

VEAL

Round radish, grapefruit and tarragon

ROOTS

Tuber and almond 

First Courses

HANDMADE FARFALLE PASTA

Baby squids, mantis shrimps and chanterelles

HANDMADE FAGOTTI PASTA

Buffalo Stracciatella Cheese, baby cuttlefish and mussels

SMOKED SPAGHETTI

Bruschetta and pink shrimps

HANDMADE FONTINA TORTELLI PASTA

Chicory and summer truffle 🍄

RISOTTO ALLA ROBERTO

Saffron and caviar

Main Courses

RED MULLET

Black salsify, shiso, clams and prawns

PEZZOGNA SEA BREAM

Italian Parmigiana and “Acqua Pazza”

SCALLOPS

Crunchy pork cracker, apple and soft mashed potatoes

TURBOT

Stuffed endive and anchovy sauce

GUINEA-FOWL BREAST

Celery and truffle

CHIANINA ENTRECÔTE

Dark potato and sour cream

PIGEON

Foie Gras, pak-choi, hazelnut and Campari sauce