

Starters

SCAMPI

Caviar, broad beans, apple juice and vinegar sauce

(A. 2)

BLUE LOBSTER

Traditional pappa al pomodoro, ricotta cheese and levisticum

(A. 1, 2, 7, 9)

ORBETELLO'S EEL

Fois gras and fennel

(A. 4, 14)


CHICKEN LIVERS

Walnuts bred, raisins and spicy sauce

(A.1, 7, 8, 9, 11)

“PARISI” POCHED EGG

Onion fondant, provola cheese and licorice

(A. 3, 7) 

First Courses

TRADITIONAL FREGOLA SARDA

Squids, artichokes and coffee

(A. 1, 2, 7, 9, 14)

HANDMADE AUBERGINES FAGOTTI PASTA

Buffalo stracciatella, baby cuttlefish and mussels

(A.1, 2, 3, 7, 14)


SPAGHETTI “VERRIGNI”

Scorpion fish, asparagus and orange

(A. 1, 2, 4)


HANDMADE FONTINA RAVIOLI PASTA

Chicory and summer truffle

(A. 1, 3, 7) 

ECORÌ” RISOTTO

Local Croccolo cheese, Sarawak pepper, pears and broad beans

(A. 7) 

Main Courses

SNAPPER

Potatoes with grapefruit flavour and sea-urchins

(A. 4, 14)

LIME SOLE

Green beans, artichokes and bottarga from Orbetello

(A. 4)

SCALLOPS

Crunchy pork cracker, apple and soft mashed potatoes

(A. 7, 14)

TURBOT

Stuffet endive and anchovy sauce

(A. 1, 4, 7, 8)

SHOULDER SUKLING PIG

Creamy parsnip and Yakitori sauce

(A. 7, 9)

LAMB

Eggplant miso and local goat cheese

(A. 1, 6, 7, 9)

PIGEON

Foie Gras, asparagus, hazelnut and Campari sauce

(A. 7, 8, 9)