

Percorso Gioia

SCAMPI

Caviar, broad beans, apple juice and vinegar sauce

(A. 2)

CHICKEN LIVERS

Walnuts bred, raisins and spicy sauce

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


HANDMADE AUBERGINE FAGOTTI PASTA

Buffalo stracciatella, baby cuttelfish and mussels

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

“ECORÌ” RISOTTO

Local Croccolo cheese, Sarawak pepper, pears and broad beans

(A. 7) 

LIME SOLE

Green beans, artichokes and bottarga from Orbetello

(A. 4)

PIGEON

Foie Gras, Asparagus, Hazelnut and Campari Sauce

(A. 7, 8, 9)

CREAMY “VELLUTATO” CHEESE

Yuzu, basilic foam and balsamic vinegar “Satin”

(A. 1, 3, 7, 8)

LIKE A RISOTTO

Tapioca, almond, passion fruit, mango and saffron

(A. 8)

Our Percorso Gioia is recommended for all commensals.