

Vte

Vite

A la carte menù

Pumpkin cannolo, Girgentano goat cheese,
mapo and tamarind 7 30 €

Amberjack oyster, persimon apple,
olives and herbs kefir 4,7,12,14 30 €

Risotto, purple artichoke, smoked herring, sudachi, coriander
(Minimum 2 people) 4,7,12 35 €

Homemade pasta with mushroom, pil-pil sauce with
roasted razor clams, glasswort, salted cedar 1,3,6,7,12,14 35 €

Roe deer, nashi pear chutney, cumin, pecorino cheese 1,4,7,9,12 40 €

Sea bass in porchetta, dashi beurr blanc,
cauliflower, calamansi 7,12,14 40 €

Chocolate, carrob, fermented raspberry 1,5,7 18 €

Chestnuts, yuzu, chestnuts honey yogurt 1,7,8 18 €

Mineral water 3.5€

Coffee 3.5€

ALLERGENS

Please request the allergen list from the service staff

Gastronomic Journeys

The restaurant recommends four degustation menus
(same menu for all the diners)

- 4 courses degustation menu 60€ *(drinks not included)*
- 6 courses degustation menu 70€ *(drinks not included)*
- 8 courses degustation menu 80€ *(drinks not included)*
- 10 courses degustation menu 90€ *(drinks not included)*

Talea it's a completely vegetal, proposal, new and intriguing

Menù **Talea**: 8 courses degustation menu 70€ *(drinks not included)*

You will discover the courses during the experience itself.
Chef Biuso will create a free hand degustation menu for you;
therefore, we appreciate that you communicate us in advance
any allergies, intolerances or dietary requirements.

“Cards on table menu”

Pumpkin cannolo, Girgentano goat cheese,
mapo and tamarind 7

Purple artichoke risotto, farmyard ragout,
sudachi and coriander 7,12

Roe deer, nashi pear chutney, cumin,
pecorino cheese 1,4,7,9,12

Dessert Vite 1,3,7

60€ *(drinks not included)*

12