

vte

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A la carte menù

Eggplant cannolo, basil, roasted Siccagno tomato,
Modica Chocolate *6,7,8,12* 30 €

Amberjack, bottarga aioli,
“mole verde” with lime kosho, herring caviar *3,4,7* 30 €

Cold homemade spaghettono, yuzu, Langsang tea,
clams with salmoriglio sauce *1,3,4,7,9,12,14* 35 €

Fagotti filled with roasted SanPa pecorino cheese,
preserved citron, local shrimps, beef jus *1,2,3,4,7,9,12,14* 35 €

Pagro fish in porchetta, dashi beurre blanc,
calamansi, green beans *1,3,4,7,8,9,12* 40 €

Hogget, pak choi kimchi, bergamot *7,9,10,12* 40 €

Green cheese of San Patrignano, shiso, mulberry *1,3,7* 15 €

Corn custard pie, dark chocolate, apricot, tonka bean *1,3,7* 15 €

Mineral water 3.5€

Coffee 3.5€

Bread, service 5 € pp

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 75€ *(drinks not included)*
- 6 courses degustation menu 85€ *(drinks not included)*
- 8 courses degustation menu 92€ *(drinks not included)*

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

Menù **Talea**: 8 courses degustation menu 80€ *(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”

Eggplant cannolo, basil,
roasted siccagno tomato, Modica Chocolate 6,7,8,12

Fagotti filled with roasted SanPa pecorino cheese,
preserved citron, veal tartare, beef jus 1,2,3,4,7,9,12,14

Hogget, pak choi kimchi, bergamot 7, 9, 10, 12

Dessert Vite 1,3,7

75€ *(drinks not included)*

ARTS