



A P E R I T I F

PASHÀ SELECTION

GLASS OF

Rosé wine

Traditional method Brut

Champagne Pashà selection

Krug Grande Cuvée

La Grande Dame '06

La Grande Dame Rosè '06

IN THE KITCHEN

*Chef Antonio Zaccardi, Angelica Giannuzzi, Gioele D'Amici,
Simone Catalano, Gennaro Balice e Mamma Maria*



TASTING MENUS

FOR THE TASTING MENUS, THE PARTICIPATION
OF ALL THE GUESTS IS REQUIRED OF THE TABLE AT THE SAME MENU.

MAMMA MARIA

MEMORIES AND TRADITIONS OF THE TERRITORY

Broads and leaves

Cod “al verde”

Orecchiette with “raw” ragù

Lamb Torcinelli

Pre dessert

Ricotta cake

Little pastry

Pairing with Wine

SAME MENU SERVED TO ALL THE GUESTS AT THE TABLE



SEASONAL COLOURS AND FLAVOURS

Chickpeas, lattuce and sea urchin

Egg and tomatoes

Cod, potatoes and olive

Rabbit

Goat cheese gnocchi

Pigeon and spinaches

Predessert

Oil cannolo and Lemon

Little pastry

Pairing with Wine

SAME MENU SERVED TO ALL THE GUESTS AT THE TABLE

P

S U M M E R

STARTERS

Chickpeas, lattuce and sea urchin

Red Shrimps and peppers

Egg and tomatoes

Donkey tartare

Rabbit

PASTA AND RICE

Burned onion buttons and caviar

Black garlic spaghetti and squid

Goat cheese gnocchi

Orecchiette with raw ragù

Rice, zucchini and Egg

FISHES

Sea bass and chard

Cod, potatoes and olive

MEATS

Lamb, zucchini and saffron

Piglet, broad and chicory

Pigeon and spinaches

FINAL TOUCH

Cheeses selection

HAVE A NICE TASTING

SERVICE AND KITCHEN

*We apologize in advance if sometimes we can't accomodate you,
but is only in case of lack of natural products.*

Frozen products may be used if the fresh ones are not available in the markets.

The ingredients intended to be consumed raw or almost raw are subjected to treatment for pre-cleaning complies with the requirements of Reg. CE 853/2004, Annex III, Section VIII, Chapter 3, point D, point 3.

