

TASTING MENU

TASTING MENU FROM CHEF FABIO SILVA

King trumpet mushrooms in cooking oil, cocoa grue crumble,
black garlic emulsion

Sweet and sour pike-perch, almond sauce and daikon

Spaghetti “Pastificio di Gragnano” selection with barbecued mussels
and stained with mascarpone cheese

Our pumpkin ravioli, chicken broth and Swiss chard

Fassona beef fillet “Macelleria Oberto” selection with anchovies
breadcrumbs, eggplants and chards in extra virgin olive oil

Raspberry soufflé and black Venere rice ice-cream

90,00€
(120 € with wine pairing)

*We kindly remind that this Tasting Menu
requires the participation of the entire table.*

Thank you

for choosing us,
we wish you an enjoyable meal