

ATTUALITÀ

*The savoir-faire
of our small farmers
and livestock farmers*

5 COURSES

Carpaccio of white turnip, friggittelli,
spinach and peppers ¹²

99,00

Viareggio scampi, Foie Gras cream,
blueberries and apple ^{2,3,4,7}

Tenuta San Carlo organic Carnaroli rice with Parmigiano
Reggiano Dop 24 months, “cacciucco” of *Az. Agricola Arcenni*
snails, lemon, celery and herbs from our botanical garden ^{7,9}

Zucchini “alla Scapece”, melting Pecorino cheese
and tomato Water ^{1,7,8}

Serrae’s Zuccotto...^{1,3,7,12}

CARTA BIANCA**9 COURSES**

The free interpretation of the Chef

159,00

IDENTITÀ

*The soul
and the voyage
of Antonello*

7 COURSES

Carpaccio of white turnip, friggittelli,
spinach and peppers ¹²

129,00

Lamb sandwich with cucumber and dark onion^{1,7,9}

Double ravioli stuffed with grilled eggplant,
mozzarella di bufala campana Dop, crispy seasonal vegetables
and their bottoms ^{1,3,7,9,12}

Homemade egg tagliatelle, roasted beef ragù,
cocoa beans, bay leaf and citrus fruits ^{1,3,6,7,8,9}

Zucchini alla Scapece, melting pecorino cheese
and tomato Water ^{1,7,8}

Venison loin, glazed shallots, juniper,
beets and mulberries ^{7,9}

Bavarese pie with apple, Sorrento lemon and Limoncello gelato ^{1,3,7}