

TASTING MENU

10 course menu

"A Taste of Italy" – a trip through Italian Gastronomy and Traditions

Mozzarella di Bufala Campana DOP

From Battipaglia and a small producer Caseificio La Fattoria, we get this amazing handmade buffalo mozzarella. We serve it with pachino tomatoes.

Gamberoni alla griglia

The flavor of the Sicilian coasts: grilled red large shrimps (green light from the WWF) and an emulsion of Sicilian olive oil, lemon and chili.

Merluzzo

Fillet of cod, shellfish ragout sautéed with Aironi rice from Vercelli in Piemonte, garnished with rind and juice of lemon's from the Amalfi coast.

Sorbetto

We neutralize the taste buds with a liquid sorbet.

Carpaccio di vitello

Veal Fillet on a bed of lettuce with virgin olive, "Munari" twelve year balsamic vinegar IGP from Modena and topped with shredded Pecorino Gran Riserva del Fondatore from "Il Fiorino".

Ravioli

Fresh pasta filled with porcini mushrooms.
Served with a prestige black truffle cream.

Costolette d'agnello

Lamb racks on a bed of cream broccoli topped with shredded Pecorino Gran Riserva del Fondatore from "Il Fiorino".

Il Cervo

Venison fillet with porcini mushrooms and black truffle.

Formaggio

Italian high quality cheeses served with accompaniments.

Dolce

The kitchen composes a dessert that is fitting for these enjoyable dishes.

1000

Our menu is only served if requested by all guests at the table.