

tasting menu

SOUL VENEZIANO

Like scampi saor style

Confit mackerel, caramelized yogurt, sea weeds
and juice of beetroot leaves

Sardines ravioli, roasted pine nuts, herring eggs and cloves

Stuffed squid, Jerusalem artichoke, mint, lemon

Creamy chocolate, Asperum 15 y.o., clementine and Angostura

75

wine pairing 5 glasses

40

alcohol free pairing 5 glasses

25

NÉ CARNE NÉ PESCE

Brassicacee salad, grapes ponzu and almonds

Vermouth artichokes, pistachio and chokeberry

Spaghetti, juniper, fermented pear and “frant” cheese

Leek in beurre blanc with sesame and black mustard

Creamy chocolate, Asperum 15 y.o.,
clementines and Angostura

60

wine pairing 5 glasses

40

alcohol free pairing 5 glasses

25

SERENDIPITY

Seven courses selected by the chef

105

wine pairing 7 glasses

55

the menu is served the same and only exclusively for the whole table