

# tasting menu

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## SERENDIPITY 8

Roots of Sant'Erasmus and sea buckthorn

Pink oyster and pomegranate

Veal nerves and shrimp tartare

Liquid ravioli milanese style

Ricotta cheese gnudi,  
tuber consommé and truffle

Red mullet toast, coconut and 'nduja

Capon, hazelnut and calamansi

Piny creamy foam

180

Wine Pairing 8 glasses of superior wines 160

Wine pairing 8 glasses 100

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

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## SERENDIPITY 6

Roots of Sant'Erasmus and sea buckthorn

Bean soup, croaker, fiolaro broccoli,  
bottarga and chilli snow

Gobies, murex and spider-crab risotto

Wild grouper,  
frico with field herbs and curry

Boiled salami, red chicory and horseradish

Piny creamy foam

150

Wine Pairing 6 glasses of superior wines 120

Wine Pairing 6 glasses 75