

From the Palate to the Heart.

At first it arouses your curiosity.
Then it seduces and surprises you.
In the end it wins over your heart.

Our menu embodies our passion for food,
it is made of love and falling in love,
which we want to share with you.

It is the pleasure of knowing, together,
that eating is a true joy for the palate,
and also, a matter of love.

Tasting menu

Our tasting menu are served for the entire table

ADRIATICO...
Discovering Trieste

200 €
with cheese 220 €

GLI SCAMPI
Scampi, cauliflower, black walnuts, white truffle, green tea
HEDELE Sauvignon, 2017

IL MOSCARDINO
Musky octopus, artichoke, goat stracchino cheese, candied lemon, licorice
DOMAINE DE RAPATEL Cuvée 43, 2015

L'HARRYSOTTO
Risotto, tomato water, plankton, anchovies, basil, capers
VODOPIVEC Vitovska "Anfora", 2017

LE LINGUINE
Smoked linguine, sea truffles, parsley, wild fennel
LIVIO FELLUGA Abbazia di Rosazzo 2018

LA RICCIOLA
Amberjack breaded cutlet, oyster, sesame seeds, grapefruit, almond, fennel
LE DUE TERRE Sacrisassi Bianco 2018

IL ROMBO
Turbot, beurre blanc, turnips, horseradish
RONCUS Pinot Nero 2017

IL KIWI
Kiwi, green apple, celery, lime, crispy yoghurt, ginger
KRACHER Auslese Cuvee 2018

Wine Pairing

100 €

INTERACTIONS

creative journey by chef Metullio e De Pra

200 €
with cheese 220 €

IL CERVO

Venison tartare, eel, black garlic, yuzu, caviar, coriander

MARCEL TEMPE' Pinot Gris, 2017

LE LUMACHE

Snail soup, smoked trout and its eggs, bread, laurel, coconut and curry foam

VIE DI ROMANS Chardonnay, 2017

CAPELLI D'ANGELO

Cold capelli d'angelo, plum juice, raw red prawns, marrow Bernese sauce, chives

MARINA COPPI Timorasso, 2015

SE POL ...

Tortelli filled with three milks, 'nduja,

Piquillo peppers, sea urchin, squid ink, oregano

J. P. ROBINOT Charme du Loire, 2019

IL BACCALA'

Codfish tripe, foie gras,

grape, red Port wine, apple balsamic vinegar

RENATO KEBER Rosso Riserva 2010

L'AGNELLO

Lamb sirloin and its sweetbreads ragout,

black cabbage, chard, anchovy sauce, morels, chamomile, puffed barley

PODERE FOGLIATI Barolo Treturme, 2017

IL CACHI

Coffee, persimmon, mascarpone, whiskey, chestnuts

TORMARESCA "Kaloro" Moscato di Trani, 2019

Wine Pairing

100 €

À la carte menu

À la carte menu available for a minimum of 3 courses per person

Starters

GLI SCAMPI Scampi, cauliflower, black walnuts, white truffle, green tea	45 €
IL MOSCARDINO Musky octopus, artichoke, goat stracchino cheese, candied lemon, licorice	45 €
IL CERVO Venison tartare, eel, black garlic, yuzu, caviar, coriander	45 €
LE LUMACHE Snail soup, smoked trout and its eggs, bread, laurel, coconut and curry foam	45 €

First courses

L'HARRYSOTTO Risotto, tomato water, plankton, anchovies, basil, capers	40 €
LE LINGUINE Smoked linguine, sea truffles, parsley, wild fennel	40 €
CAPELLI D'ANGELO Cold capelli d'angelo, plum juice, raw red prawns, marrow Bernese sauce, chives	40 €
SE POL ... Tortelli filled with three milks, 'nduja, Piquillo peppers, sea urchin, squid ink, oregano	40 €

Second courses

LA RICCIOLA 50 €
Amberjack breaded cutlet, oyster, sesame seeds,
grapefruit, almond, fennel

IL ROMBO 50 €
Turbot, beurre blanc, turnips, horseradish

IL BACCALA' 50 €
Codfish tripe, foie gras, grape,
red Port wine, apple balsamic vinegar

L'AGNELLO 50 €
Lamb sirloin and its sweetbreads ragout,
black cabbage, chard, anchovy sauce, morels, chamomile, puffed barley

Desserts

IL KIWI Kiwi, green apple, celery, lime, crispy yoghurt, ginger	25 €
IL CACHI Coffee, persimmon, mascarpone, whiskey, chestnuts	25 €
CHOCOLAT Opalys, Gianduja, Caramélia, Equatoriale, Millot, Fave, chili pepper	25 €

Selection of cheese

Cheese tasting with our mostarda and pan brioche	40 €
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Selection of sherbets

Sherbet tasting	20 €
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We kindly ask you to communicate any food allergies and intolerances.

Some dishes contain allergens,
for the specifics and the complete allergen card,
please, ask the service staff.

Some products are subjected to a rapid reduction in temperature
to guarantee quality and safety, as described in the HACCP Plan pursuant to
EC Regulation 852/04 and EC Reg. 853/04