

## *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, 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, 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 Amberjack breaded cutlet, oyster, sesame seeds, grapefruit, almond, fennel	50 €
IL ROMBO Turbot, beurre blanc, turnips, horseradish	50 €
IL BACCALA' Codfish tripe, foie gras, grape, red Port wine, apple balsamic vinegar	50 €
L'AGNELLO Lamb sirloin and its sweetbreads ragout, black cabbage, chard, anchovy sauce, morels, chamomile, puffed barley	50 €

## *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