

A LA CARTE

Tomato with sea anemone and a rose Infusion

Mediterranean purple prawns from Ischia island, grapefruit and Kristal caviar (*)

Charred green beans, sea fennel, and mustard seeds

Spaghetti cooked in rockfish broth, coffee cascara and marinated mussels

Calamarata pasta with matis shrimp, ginger and cocoa nibs

Grilled red snapper, watercress, shellfish and saffron

Chargrilled Mediterranean blue lobster, yellow zucchini and nasturtium flowers (*)

Red Mullet with roasted peppers, fresh almonds and taggiasca Olives

Boneless buffalo ribeye, with smoked eggplant, tomato confit and fresh origan

Sorrento citrus, fresh herb sorbet and premium olive oil by Cédric Casanova

Plums, sweet passito wine from Pantelleria fior di latte and bee Pollen

Chocolate soufflè crafted by Alain Ducasse Manufacture in Paris,
accompanied by Madagascar sorbet

Bianco di bufala, almond milk and a touch of bitter almond

À la carte selection available from the following options:

2 - courses and dessert € 220

3 - courses and dessert € 250

(*) €50 supplement

FRESCA AURORA

9 COURSES EXPERIENCE
305

Chilled spaghetti with Kristal Caviar

Cuttlefish tagliatella with marinated cucumber and fresh green river chili

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Duck foie gras raviolo, chicken consommé and coffee cascara

Sea lettuce risotto with plankton and fermented Aglione from Valdichiana

Red Mullet Cooked on Vesuvius Stones, Grilled Peppers and Fresh Almonds

Roasted Muscovy duck from Laura Peri, Cilento white fig and delicate capers leaves

Plums, sweet passito wine from Pantelleria fior di latte and bee Pollen

Chocolate mousse from Manufacture Alain Ducasse à Paris
cacao nib praline and Taggiasca olives

COLLEZIONE SOLARE

6 COURSES EXPERIENCE
270

Charred green beans, sea fennel, and mustard seeds

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Spaghetti cooked in rockfish broth, coffee cascara and marinated mussels

Grilled red snapper, watercress, shellfish and saffron

Boneless buffalo ribeye, with smoked eggplant, tomato confit and fresh origan

Bianco di bufala, almond milk and a touch of bitter almond