

A LA CARTE

Wild forest mushrooms, tarragon and seaweed

Purple prawn from Ischia, Cicerale chickpeas, saffron gelée and Kristal caviar (*)

Calamarata with mantis shrimp, ginger and cocoa nibs

Spaghetti with rock fish broth, coffee cascara and grilled mussels

Sheep ragù ravioli, Piennolo tomato and sorrel

Cauliflower Pithiviers, Provolone del Monaco and white truffle (*)

John Dory from our coasts, sea cucumber and caper leaves

Local buffalo ribeye, fermented long pumpkin and grain seasoning

Grilled Mediterranean blue lobster, red beet and amaranth (*)

Light iced pistachio, orange blossom granita

Roasted Annurca apple, yogurt, chamomile

Alain Ducasse Manufacture of Paris 75% chocolate soufflé

Bianco di bufala, bitter almond and tangy milk crisp

Local cheeses, between tradition and refinement

35€

A la carte selection available from the following options:

2 - courses and dessert € 220

3 - courses and dessert € 250

(*) €50 supplement

PARTENOPE AUTUNNO

9 COURSES EXPERIENCE

305

Friarielli, baby clams and black lemon

Porcini mashrooms, clams and almonds with a marinara reduction

Purple prawn from Ischia, Cicerale chickpeas, delicate saffron gelée

Chilled spaghettini with Kristal caviar

Sheep ragù ravioli, Piennolo tomato and sorrel

John Dory from our coasts, sea cucumber and caper leaves

Local buffalo ribeye, fermented long pumpkin and grain seasoning

Roasted Annurca apple, yogurt, chamomile

Chocolate mousse, Alain Ducasse Manufacture of Paris, cocoa nib praline and Taggiasca olives

FRAGRANZA

6 COURSES EXPERIENCE

270

Friarielli, baby clams and black lemon

Porcini mashrooms, clams and almonds with a marinara reduction

Chilled spaghettino with mullet bottarga

Sheep ragù ravioli, Piennolo tomato and sorrel

Local grouper, Neapolitan long pumpkin, capers and olives

Alain Ducasse Manufacture of Paris 75% chocolate soufflé

A voluntary contribution of 10% in favour of the staff for the service received will be added to the final bill