











A LA CARTE

Lightly cooked gambero rosso, coral condiment and Kristal caviar	135
Mediterranean blue crab, white beans from Controne and chinotto	65
Ziti spezzati pasta, Casertano black pork lard and cuttlefish	60
Yesterday bread tagliolini, smoked yogurt and Kristal caviar	160
Spaghetti with Piennolo yellow tomato water, basil and lemon	55
	
Pezzogna, sautéed escarole, Pantelleria capers and sea fennel	95
Octopus in sand crust, grilled potato, iodized condiment and sea herbs	80
Vitellone bianco dell'Appennino Centrale, cabbage layers, citrus from Sorrento and samphire	105
Saddle of lamb, Napolitan pumpkin on the embers, mint and red tuna garum	85
	
Amalfi lemon, sea lettuce and basil	30
Light mascarpone cream, Passalacqua coffee and cocoa	30
Alain Ducasse Manufacture chocolate soufflé, Madagascar sorbet	30
Bianco di bufala, bitter almond and tangy milk crisp	30

ORIZZONTE

ESPERIENZA COMPLETA
300

Colds spaghetti with caviar	
Mediterranean blue crab, white beans from Controne and chinotto	
Octopus in sand crust, grilled potato, iodized condiment and sea herbs	
Foie gras raviole	
Ziti spezzati pasta, Casertano black pork lard and cuttlefish	
Pezzogna, sautéed escarole, Pantelleria capers and sea fennel	
Saddle of lamb, Napolitan pumpkin on the embers, mint and red tuna garum	
Amalfi lemon, sea lettuce and basil	
Bianco di bufala, bitter almond and tangy milk crisp	

WINTER COLLECTION
6 COURSE MENU ACCORDING TO THE CHEF SELECTION
235

MEDITERRANEAN GARDEN
6 COURSE MENU ACCORDING TO THE CHEF SELECTION
235