

A LA CARTE

Tender chicory, hazelnut, chestnut and white truffle condiment

Stewed cicerchia di Serra de' Conti and salted cod,
sea-scented foaming and Kristal caviar (*)

Grilled artichokes, crispy leaves, lovage condiment

Calamarata pasta with mantis shrimp, grapefruit, and cocoa nibs

Spaghettone with wild herbs, sea urchin and coral

Day-old bread tagliolini, foraged mushrooms,
smoked ricotta e white truffle (*)

Lightly-cooked red mullet, carrot kimchi and shellfish, sea-scented reduction

Charcoal-grilled Mediterranean grouper, radicchio,
hibiscus and "lardo di maialino nero casertano"

Saddle of venison cooked in a cocotte,
red kuri squash with mucilage, seed condiment

Light and frozen pistachio, orange blossom granité

Roasted Annurca apple, chamomile and yogurt mousse

Chocolate 75% from Alain Ducasse Manufacture in Paris soufflé

Bianco di bufala, almond milk and bitter almond

À la carte selection available from the following options:

2 - courses and dessert € 220

3 - courses and dessert € 250


MICHELIN
2026

(*) €50 supplement
It's white truffle season (4g): 50€

PARTENOPE AUTUNNO

7 COURSES EXPERIENCE
305

Purple prawn from Ischia, Cicerale chickpeas,
saffron gelée, Kristal caviar

Cauliflower "à la meunière", leaf jus, hay infusion

Tender chicory, hazelnut, chestnut and white truffle condiment

Fusillino pasta with grilled razor clams, verbena and sea fennel

Lightly-cooked red mullet, carrot kimchi and shellfish, sea-scented reduction

Seared bufalo from Campania, Montoro onion and red tuna marrow

Bianco di bufala, almond milk and bitter almond

MARAVIGLIA

5 COURSES EXPERIENCE
270

Grilled artichokes, crispy leaves, lovage condiment

Casarecce 28 Pastai with traditional neapolitan "Scarpariello"

Lightly-cooked red mullet, carrot kimchi and shellfish, sea-scented reduction

Saddle of venison cooked in a cocotte,
red kuri squash with mucilage, seed condiment

Chocolate mousse from La Manufacture Alain Ducasse a Paris
cocoa nib praliné, taggiasca olives

A discretionary 10% staff contribution may be added to the final bill as a reward for the service received.