

A LA CARTE

Raw and cooked mammola artichokes, leaf broth and scallions

Delicate rock fish gelée, crab meat and Kristal caviar (*)

Puntarella from Romana lands, bottarga and bufala milk kefir

Charred gambero rosso, spaghettone, sea scented emulsion

Tajerin pasta cooked with moutain butter, torrefied yeast and tartufo bianco (**)

Grouper cooked over embers, gourd and sea urchin

Grilled Mediterranean blue lobster, cime di rapa and wild myrtle

Matured beef tenderloin, radicchio tardivo and rose hip

Lightly smoked venison, red beetroot, fresh hibiscus and vegetal civet

Yuzu from Sorrente, olive oil condiment, fresh herb sorbet

Rum baba, lightly whipped Chantilly

All about vanilla delight

Frozen and tender chocolate from Alain Ducasse Manufacture in Paris
toasted buckwheat and coffee cream

À la carte selection available from the following options:

2 - courses and dessert € 220

3 - courses and dessert € 250

(*) €50 supplement

(**) Supplement tartufo bianco € 100

DRUSILLA AUTUNNO

9 COURSES EXPERIENCE

305

Delicate rock fish gelée, crab meat and Kristal caviar

Raw and cooked mammola artichokes, leaf broth and scallions

Yesterday's bread and Parmigiano Reggiano anolini, beef consommé

Charred gambero rosso, spaghettone, sea scented emulsion

Grouper cooked over embers, gourd and sea urchin

Grilled Mediterranean blue lobster, cime di rapa and wild myrtle

Lightly smoked venison, red beetroot, fresh hibiscus and vegetal civet

Yuzu from Sorrente, olive oil condiment, fresh herb sorbet

Frozen and tender chocolate from Alain Ducasse Manufacture in Paris
toasted buckwheat and coffee cream

AROMA

6 COURSES EXPERIENCE

270

Delicate rock fish gelée, crab meat and Kristal caviar

Raw and cooked mammola artichokes, leaf broth and scallions

Tajerin pasta cooked with moutain butter and torrefied yeast

Mushroom ravioli, ginger and bitter herbs, seitan our way

Grouper cooked over embers, gourd and sea urchin

Frozen and tender chocolate from Alain Ducasse Manufacture in Paris
toasted buckwheat and coffee cream

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