

A LA CARTE

Charred puntarelle, bufala cream and botargo	55
Mammola artichoke, fresh spring onion and dried leaf broth	65
Gambero rosso, pappardelle and iodised emulsion	85
Lightly cooked amberjack, watercress and Kristal caviar	110



Grilled sea bass, agretti, cannolicchi and mint pil-pil	85
Mediterranean blue lobster, turnip tops and wild myrtle	120
Matured beef fillet, radicchio and rosehips	90
Saddle of lamb with anchovies, curly escarole, Pantelleria capers and olives	95



Grapefruit from Sorrento, bitter granita	30
Decana pear, ginger and cider	30
Madagascar vanilla, caramel and puffed rice crispies	30
Chocolate and coffee from Alain Ducasse Manufacture in Paris, buckwheat ice cream	30

D'USILLA

FULL EXPERIENCE - 8 COURSE MENU
300

Charred puntarelle, bufala cream and botargo



Mammola artichoke, fresh spring onion and dried leaf broth



Gambero rosso, pappardelle and iodised emulsion



Grilled sea bass, agretti, cannolicchi and mint pil-pil



Mediterranean blue lobster, turnip tops and wild myrtle



Matured beef fillet, radicchio and rosehips



Grapefruit from Sorrento, bitter granita



Chocolate and coffee from Alain Ducasse Manufacture in Paris, buckwheat ice cream

ESPERIENZA

6 COURSE MENU ACCORDING TO THE CHEF SELECTION
235