

A LA CARTE

**Mediterranean blue crab, white beans
from Controne and chinotto** 65

**White asparagus, fermented Aglione della Valdichiana,
zabaione of Amalfitana coast** 55

Yesterday bread tagliolini, smoked yogurt and Kristal caviar 160

Crispy spaghetti, spicy fish soup and lobster coral 70



Grilled grouper, watercress, shellfish and saffron 95

Mediterranean blue lobster, green asparagus, broth beans and peas 145

Roasted quail, tomato, caper leaves, wild mushrooms and Peperone crusco 85

**Seared tenderloin of bufala from Campania, pointed cabbage,
agretti and tamarind** 105



Citrus from Sorrento, lemonade sorbet and Cédric Casanova olive oil 30

Wild strawberries in their warm jus, mascarpone sorbet 30

**Alain Ducasse Manufacture chocolate soufflé,
Madagascar sorbet** 30

Bianco di bufala, bitter almond and tangy milk crisp 30

ORIZZONTE

COMPLETE EXPERIENCE - 9 COURSES
300

Chilled spaghetti with caviar



**Mediterranean blue crab, white beans
from Controne and chinotto**



**White asparagus, fermented Aglione della Valdichiana,
zabaione of Amalfi coast**



Raviolo with duck foie gras, chicken broth and coffee cascara



Yesterday bread tagliolini, smoked yogurt and Kristal caviar



John Dory from our coasts, rock fish broth and acidic agretti



Roasted quail, tomato, caper leaves, wild mushrooms and peperone crusco



Citrus from Sorrento, lemonade sorbet and Cédric Casanova olive oil



Alain Ducasse Manufacture chocolate soufflé, Madagascar sorbet

SPRING COLLECTION

6 COURSE MENU ACCORDING TO CHEF' SELECTION
235

MEDITERRANEAN GARDEN

6 COURSE MENU ACCORDING TO CHEF' SELECTION
235