

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

Slipper lobster calamarata, ginger and cocoa nibs

Spaghettone with wild herbs, sea urchin and coral

Yesterday bread taglioni, wild mushrooms,
smoked ricotta and white truffle (*)

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

Grouper from Méditerranée on the embers, radicchio,
hibiscus and casertano black pork bacon

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

Light and frozen pistachio, orange blossom granité

Coffee mousse with Passalacqua coffee, ginger and lemon confit

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



(*) €50 supplement

PARTENOPE AUTUNNO

7 COURSES EXPERIENCE
305

Purple gambero from Ischia island, ceci di Cecerale,
delicate saffron gelée, Kristal caviar

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

Tender chicory, hazelnut, chestnut and white truffle condiment

Casarecce 28 Pastai with traditional neapolitan "Scarpariello"

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.