







# A LA CARTE

Fillet of red mullet cooked on a Vesuvio rock, field Swiss chard, confit tomatoes and taggiasca olives	80
Thinly sliced ceps, telline and sea almond, marinère reduction	65
Mediterranean blue crab, white beans from Controne and chinotto	65
Lightly cooked gambero rosso, coral condiment and cristal caviar	135
	
Spaghetti with Piennolo yellow tomato water, basil and lemon	55
Pezzogna, sautéed escarole, Pantelleria capers and sea fennel	95
Octopus in a sand crust, grilled potato, iodized condiment and sea herbs	80
Vitellone bianco dell'Appennino Centrale, cabbage layers, citrus from Sorrento and samphire	105
Saddle of lamb, napolitan pumpkin on the embers, mint and red tuna garum	85
	
Experience autumn collection Six courses menu	235
Experience horizon Nine courses menu	300
	
Persimmon, Lapsang Souchong granité and sobacha	30
Amalfi lemon, sea lettuce and basil	30
Alain Ducasse Manufacture chocolate soufflé, Madagascar sorbet	30
Bianco di bufala, bitter almond and tangy milk crisp	30

# ORIZZONTE

Spaghettoni colds with cristal caviar	
	
Thinly sliced ceps, telline and sea almond, marinère reduction	
	
Mediterranean blue crab, white beans from Controne and chinotto	
	
Duck foie gras raviole, chicken consommé	
	
Tagliolini flavored with yesterday's bread, ricotta and white truffle	
	
Pezzogna, sautéed escarole, Pantelleria capers and sea fennel	
	
Saddle of lamb, napolitan pumpkin on the embers, mint and red tuna garum	
	
Amalfi lemon, sea lettuce and basil	
	
Bianco di bufala, bitter almond and tangy milk crisp	