

MANGIAFOGLIE

Grilled fennel and pink pepper

Golden Tomato

Tortelli filled with Buffalo mozzarella cheese | Vegetable broth sauce
Snail egg | vegetables

Egg 65°

Soft egg – potato foam – smoked mozzarella cream – spices powder

Veggy-Sour

140

* the tasting menu is intended for the table

EVOLUZIONE

Golden Tomato

Alive sea

Egg and sea Weeds | Tomato sauce | Bread crumble and Oysters

Mangia Maccheroni

Green zone – Forkbeard

Rabbit loin with herbs | Carrots | Rabbit liver paté

Buongiorno

Milk cream - bread - maturation of coffee and aromatic herbs - fennel broth, cocoa and coffee

170

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il Comandante
RISTORANTE

ORIGINI

Prawn

Cuttlefish

Sweetbreads and Spinach | green Apple and Vinegar

Pasta with Squid sauce | sea Anemones | Parsley

Tortelli filled with vegetables

Monkfish

Steamed red Mullet with sea Ketchup and Mayonnaise

Oven baked Pigeon

Ricotta cheese and Pear

190

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il Comandante
RISTORANTE

A' LA CARTE

Available from the testing menu
A minimum of three dishes
Beside dessert to be chosen

40 per dish