

A LA CARTE

Wild fish gelée, crab, Kristal caviar (*)

Chargrilled artichoke, mullet bottarga, dried artichoke leaf brot

Autumn vegetables, nasturtium, black truffle jus

Red prawn risotto, coral, salted lemon

Casarecce pasta, dried vegetable ragout, fresh herbs pesto

Crispy ravioli, porcini mushrooms, nettle beurre blanc

Spaghettone from Gragnano cacio e pepe

Grilled blue lobster, broccoli rabe, 'Alta Tuscia spelt (*)

Charcoal-grilled Red mullet, crusco pepper, sea urchin jus

Beef fillet, beetroot, smoked bone marrow, amaranth

Pheasant breast, stuffed potatoes, chanterelles, roasting jus

Chocolate from Alain Ducasse Manufacture in Paris
toasted buckwheat and coffee cream

Rum baba, lightly whipped chantilly

Coffee cascara soufflé and mascarpone ice cream

Yuzu confit, taggiasche olives, citrus granita

À la carte selection available from the following options:

2 - courses and dessert € 220

3 - courses and dessert € 250

(*) €50 supplement

DRUSILLA AUTUNNO

7 COURSES EXPERIENCE

305

Wild fish gelée, crab, Kristal caviar

Autumn vegetables, nasturtium, black truffle jus

Spaghettone from Gragnano cacio e pepe

Crispy ravioli, porcini mushrooms, nettle beurre blanc

Grilled blue lobster, broccoli rabe, 'Alta Tuscia spelt

Pheasant breast, stuffed potatoes, chanterelles, roasting jus

Chocolate from Alain Ducasse Manufacture in Paris
toasted buckwheat and coffee cream

AROMA

5 COURSES EXPERIENCE

280

Chargrilled artichoke, mullet bottarga, dried artichoke leaf brot

Casarecce pasta, dried vegetable ragout, fresh herbs pesto

Charcoal-grilled Red mullet, crusco pepper, sea urchin jus

Beef fillet, beetroot, smoked bone marrow, amaranth

Coffee cascara soufflé and mascarpone ice cream

A discretionary 10% staff contribution may be added to the final bill as a reward for the service received.