

A LA CARTE

Lightly seared amberjack, green tomato and nasturtium

Melon and coral gelée, crab, Kristal caviar (*)

Early spring vegetables, leaf condiment and geranium vegetable jus

Risotto, red prawn and sea-scented emulsion

Casarecce pasta, dried vegetables ragout, fresh herbs pesto

Spaghettone from Gragnano, cacio e pepe

Grilled blue lobster, green beans, wild rocket, and ginger (*)

Charcoal-grilled red mullet, Crusco bellpepper, Taggiasca olives and fish jus

Seared marinated beef, smoked aubergine, and bone marrow sauce

Milk-fed lamb, courgette flowers and fresh almonds

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

Rum baba, lightly whipped Chantilly

Coffee soufflé, mascarpone ice cream and cocoa

Roman countryside peach with verbena and amaretto sorbet

À la carte selection available from the following options:

2 - courses and dessert € 220

3 - courses and dessert € 250

(*) €50 supplement

DRUSILLA ESTATE

7 COURSES EXPERIENCE
305

Melon and coral gelée, crab, Kristal caviar

Early spring vegetables, leaf condiment and geranium vegetable jus

Casarecce pasta, dried vegetables ragout, fresh herbs pesto

Charcoal-grilled red mullet, Crusco bellpepper, Taggiasca olives and fish jus

Grilled blue lobster, green beans, wild rocket, and ginger

Milk-fed lamb, courgette flowers and fresh almonds

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

MAREA

5 COURSES EXPERIENCE
280

Early spring vegetables, leaf condiment and geranium vegetable jus

Spaghettone from Gragnano, cacio e pepe

Charcoal-grilled red mullet, Crusco bellpepper, Taggiasca olives and fish jus

Seared marinated beef, smoked aubergine, and bone marrow sauce

Roman countryside peach, verbena and amaretto sorbet

A voluntary contribution of 10% in favour of the staff for the service received will be added to the final bill