

A LA CARTE

Raw and cooked mammola artichokes, leaf broth

Delicate rock fish gelée, crab meat and Kristal caviar (*)

Seared vegetables, vegetal jus with elderflower, top condiment

Tajerin pasta cooked with mountain butter, torrefied yeast

Charred gambero rosso, spaghettone, sea scented emulsion

Casarecce molisane cacio e pepe

Blue lobster cooked over embers, green beans, rocket and ginger (*)

Charred red mullet, white asparagus and saffron beurre blanc

Seared beef, confit aubergine, cooking jus with bone marrow

Roasted deboned saddle of lamb, green asparagus, wild garlic zabaione

Frozen and tender chocolate from Alain Ducasse Manufacture in Paris,
toasted buckwheat

Rum baba, lightly whipped Chantilly

Coffee soufflé, mascarpone ice cream and cocoa

Strawberries from Lazio region, blancmange and verbena sorbet

À la carte selection available from the following options:

2 - courses and dessert € 220

3 - courses and dessert € 250

(*) €50 supplement

DUSILLA PRIMAVERA

7 COURSES EXPERIENCE

305

Delicate rock fish gelée, crab meat and Kristal caviar

Seared vegetables, condiment and vegetal jus with elderflower

Casarecce molisane cacio e pepe

Charred red mullet, white asparagus and saffron beurre blanc

Blue lobster cooked over embers, green beans, rocket and ginger

Roasted deboned saddle of lamb, green asparagus, wild garlic zabaione

Frozen and tender chocolate from Alain Ducasse Manufacture in Paris,
toasted buckwheat

NATURA

5 COURSES EXPERIENCE

280

Seared vegetables, vegetal jus with elderflower, top condiment

Casarecce molisane cacio e pepe

Charred red mullet, white asparagus and saffron beurre blanc

Seared beef, confit aubergine, cooking jus with bone marrow

Strawberries from Lazio region, blancmange and verbena sorbet

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