

Guide through sensorial experiences
in total dedication to the kitchen with
Soul, Mind and Body.
It is the synthesis of this place.

june – september 2018

Experiences

Soul

Amongst the dimensions, the Soul is the one that you cannot capture. It is the true essence of the kitchen translated in an unprecedented result.

Creation of eight dishes for the whole table only.
Euro 80,00 drinks not included.

Mescita

Wine pairing Euro 50,00.

Any change to the menu may cause a price variation.

Experiences

Traditional–Mind

Baccalà mantecato, potato gratin,
hazelnuts, oregano & anchovies

Prosecco risotto,
thyme & seared oyster

Paccheri “alla carbonara”,
adriatic baby scallops,
sea urchin & savory pesto

Lamb rump in wild herbs crust,
baked aubergines,
burnt prunes & Tropea’s onion

Saturn peaches, passion fruit,
liquorice and strawberries

Tasting menu for the whole table only.
Euro 50,00 drinks not included.

Mescita

Wine pairing Euro 35,00.

Any change to the menu
may cause a price variation.

A La Carte

Starters

Fish soup...

31,00

Prawns, grilled razor clams
and legumes

33,00

Red mullet norma-style

30,00

Our own Burlina bresaola

29,00

A La Carte

The Italian Style

Paccheri “alla carbonara”,
adriatic baby scallops,
sea urchin & savory pesto

27,00

Risotto “alla buzara”
with langoustine

(min for 2 people)

25,00

Like peppered mussels

26,00

Cappelletti “alla genovese”,
vegetables icing,
smoked alm ricotta

24,00

A La Carte

Fish and Meat

The fish
and the garden

40,00

Oily fish
and "panzanella"

32,00

Spit-roasted suckling pig,
potatoes and laurel,
citrus compote

30,00

Duck's breast and wing,
sour cherries & roasted baby onions

35,00

Cooking is the greatest art
because it includes science.

Ermanno Olmi

