

Decade

2011 - 2021

*The plates of our history
through the seasons*

Bread, bonemarrow and anchovies (2016)

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Asparagus and eggs interpretation (2013)

Striped red shrimp, escabeche, hazelnut, licorice and nettle (2016)

Carpaccio "scottadito", dandelion sandwich, capers and stracchino (2014)

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Risi Bisi and Frogs (2012)

Sweetbreads and almonds Cappellacci, morels and fava beans broth (2017)

or

Carbonara paccheri, adriatic baby scallops, sea urchin & savory pesto (2011)

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Sturgeon, octopus, caviar, laurel and firstfruits (2014)

Kid, wild herbs, lemon goat (2018)

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Cloé (2015)

Feva milk-slice (2019)

Tasting Menu

served for the whole table only.

10 years / 10 courses

Euro 130,00 drinks not included.

Summary

5 courses

Euro 80,00 drinks not included.

A la Carte

Euro 40,00 per dish - Dessert Euro 20

Wine Pairing

wine tasting itinerary.

Euro 50,00.

Any change to the menu
may cause a price variation.

Coperto €5

Soul

Rebirth

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.

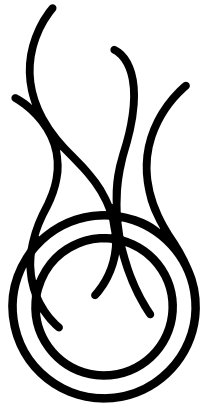
Tasting Menu

served for the whole table only.
Euro 110,00 drinks not included.

Wine Pairing

wine tasting itinerary.
Euro 70,00.

Any changes to the menu
may cause a price variation.



OTANIC