

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

june - september 2019

Experiences

Soul

Amongst the dimensions, the Soul is the one that you cannot capture. It's 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 55,00.

Any change to the menu
may cause price variation.

Experiences

Traditional - Mind

Venitian salted cod, potato gratin, hazelnuts, oregano & anchovies

Prosecco risotto, thyme & seared oyster

Paccheri pasta "alla carbonara", adriatic baby scallop, sea urchin and savory pesto

Lamb rump in wild herbs crust, baked aubergines, burnt prunes & Tropea's onions

Saturn peaches, passion fruit, liquorice

Tasting menu only for the entire table
Euro 55,00 drinks excluded.

Mescita

Wine pairing Euro 40,00.

Any change to the menu
may cause a price increase.

Menu

Starters

Prawns, grilled razor clams
and legumes

38,00

Red mullet norma-style

36,00

Rabbit toast, 'nduja,
courgette "alla scapece"
and basil

28,00

Menu

The Italian Style

The Italian Style

Like peppered mussels

29,00

Risotto "alla buzara"
with langoustine

(min for 2 people)

30,00

Duck bigoli summer style

26,00

Menu

Fish and Meat

The fish
and the garden

43,00

Free-range chicken, peppers,
pickled onions, crunchy
sweetcorn

30,00

Glazed Burlina beef, tobacco
and anchovies, pomme
dauphinois, dolomites lettuce

36,00

Cooking is the greatest art
because it includes science.

Ermanno Olmi

