

Decade

Summer 2022

*The plates of our history
through the seasons*

Creamed cod, potato gratin, anchovies, oregano and hazelnuts | 2012

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Sea bed | 2017

Mud mullet in a crust of sweet peppers and spianata | 2018

Heart in tuna sauce | 2014

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Prosecco, thyme and grilled oyster risotto | 2013

Smoked bigoli, beef 'battuta', porcini, summer truffle and Stravecchio cheese | 2016

or

Carbonara paccheri with queen scallop, sea-urchin and savory pesto | 2011

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Rockfish, cacciucco and fennel | 2020

Free-range chicken, beer lattuce, fried sage | 2021

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Peach, liquorice, passion fruit | 2015

Nina | 2019

Tasting Menu

served for the whole table only.

10 years / 10 courses

Euro 130,00 drinks not included.

Summary

5 courses

Euro 90,00 drinks not included.

A la Carte

Euro 40,00 per dish - Dessert Euro 20

Wine Pairing

wine tasting itinerary.

Euro 80,00.

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.

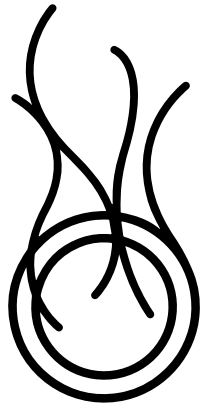
Tasting Menu

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