

'Gastrocrazia' is a word created and registered by chef Roberto di Pinto that brings together 'Gastronomy', the science of cooking and 'Kratos' which means power in ancient Greek.

The aim is to set gastronomy free: free from ancient clichés, free from standards.

POWER TO GASTRONOMY, POWER TO CUISINE!

Five courses at a democratic price of 45 euro that combines not only chef's cuisine and history, but also its brigade creativity.

The result of this tasting menu is a unique experience that will blow your mind!

MENÙ GASTROCRATICO®

5 COURSES TASTING MENU

45

3 GLASSES PAIRING

25

'GASTROCRATICO' TASTING MENU IS AVAILABLE
UPON RESERVATION FROM MONDAY TO WEDNESDAY FOR UNDER 30 GUESTS
AND FOR EVERYONE ON SATURDAY FOR LUNCH

'Our Gastrocrazia®' Tasting menu will be served for the entire table

'Our Gastrocrazia®' Tasting menu can be served for groups of maximum 6 people.

It is possible to substitute a course with another one from à la carte menu. The cost of the substitution will be 15 euro per person and will be for the entire table.

Every Tuesday, just for Under 25 years old, we will reserve a table for two people with 'Our Gastrocrazia®' menu, cover charge, bottle of water and a glass of wine at 35€. This option has to be booked in advance.

SINE TEMPORE

TASTING MENU

ENTRÉE

FRIED PIZZETTA, RAPINI AND MEDITERRANEAN BONITO

'EXPRESSIONIST' PARMIGIANA

'SCARPARIELLO' MEZZO PACCHERO, PROVOLONE DEL MONACO AND CRUSCO PEPPER

TURBOT, ESCAROLE, ANCHOVIES COLATURA AND PARSLEY

BABA' WITH POP CORN ICE-CREAM

65

"Sine Tempore" Tasting menu will be served for the entire table

SINE CONFINI

TASTING MENU

ENTRÉE

FRIED PIZZETTA, RAPINI AND MEDITERRANEAN BONITO

PISCCO SOUR OYSTER

MACKEREL '45', TZATZIKI, BEETROOT AND SALICORNIA

DUCK TARTARE, WALNUT HUSK AND AMARANTH

'PIZZA MARGHERITA' RAVIOLO

TRIBUTE RISOTTO TO GUALTIERO MARCHESI

LOBSTER, PURPLE CABBAGE, GOAT CHEESE AND CHERRY GAZPACHO

PIGEON, BABAGANOUSH, POMEGRANATE AND OYSTER

ALMOND AND HERRING CAVIAR

LEMON ERUPTION

95

4 GLASSES WINE PAIRING

45

"Sine Confini" Tasting menu will be served for the entire table

TO SHARE

FRIED PIZZETTA, RAPINI, MEDITERRANEAN BONITO, BASIL	16
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STARTERS

PISCO SOUR OYSTERS – 2 PC (tribute to Virgilio Martinez from “Central” di Lima)	18
MACKEREL ‘45’, TZATZIKI, BEETROOT AND SALICORNIA	19
‘EXPRESSIONIST’ PARMIGIANA	16
DUCK TARTARE, AMARANTH, MARROW AND WALNUT HUSK	18

PASTA

RABBIT ‘RAVIOLI’, CLAMS, PLUMS AND WATERCRESS	22
MILANO/ NAPOLI RISOTTO*	25
‘WILD DUCK GENOVESE’ RAGOÛT FUSILLONI, CACIOCAVALLO CHEESE AND BLACK TRUFFLE	26
TRIBUTE RISOTTO TO GUALTIERO MARCHESI	29

MAIN COURSES

ROS/SINE BEEF FILLET	
FOIE GRAS, BLACK CHERRY AND CHICORY HEARTS	36
SUKLING PIG, FIOVARO BROCCOLI, PUMPKIN MUSTARD AND MASTIC RESIN	32
LOBSTER, PURPLE CABBAGE, GOAT CHEESE AND CHERRY GAZPACHO	36
TURBOT, ESCAROLE, ANCHOVIES COLATURA AND PARSLEY	29
PIGEON, BABAGANOUSH, POMEGRANATE AND OYSTER	32

WHITE TRUFFLE MENU

'ALBESE' STYLE FASSONA BEEF TARTARE	15
WOODLAND FREE RANGE EGG, BABY POTATO FOAM, AND CACIOCAVALLO CHEESE SAUCE	15
TAGLIOLINI WITH BUTTER FROM ALPS	15
'30 MONTH AGED PARMIGIANO' RISOTTO	15
BEEF FILLET, FOIE GRAS TORCHON, ROSSINI SAUCE	30
TIRAMISU', MUSHROOMS AND COFFEE	12

White truffle is served at the table
Each proposal is served with a minimum of 3 gr of truffle.
Truffle per gram € 12

STILL AND SPARKLING WATER	4
SERVICE CHARGE, SNACK AND BREAD	5

Some of our proposals can be declined in vegetarian version
Our allergens list can be required to our waiters

* Frozen or deep-frozen at origin