

SINE TEMPORE

TASTING MENU

ENTRÉE

FRIED PIZZETTA, RAPINI AND MEDITERRANEAN BONITO

“EXPRESSIONIST” PARMIGIANA

MESCAFRANCESCA, POTATOES AND FISH

TURBOT, ESCAROLE, ANCHOVIES COLATURA AND PARSLEY

BABA' WITH POP CORN ICE-CREAM

65

4 GLASSES WINE PAIRING

40

“Sine Tempore” Tasting menu will be served for the entire table

SINE TEMPORE OPTIMUM

PERCORSO DEGUSTAZIONE

ENTRÉE

FRIED PIZZETTA, RAPINI AND MEDITERRANEAN BONITO

“EXPRESSIONIST” PARMIGIANA

PIZZA MARGHERITA RAVIOLO

MESCAFRANCESCA, POTATOES AND FISH

TURBOT, ESCAROLE, ANCHOVIES COLATURA AND PARSLEY

LEMON SORBET AND OLIVE OIL

BABA' WITH POP CORN ICE-CREAM

85

“Sine Tempore Optimum” Tasting menu will be served for the entire table

SINE CONFINI

TASTING MENU

AMUSE BOUCHE

FRIED PIZZETTA, RAPINI AND MEDITERRANEAN BONITO

PISCO SOUR OYSTER

RAW RICCIOLA, BACON THYME AND KUMQUAT

DUCK TARTARE, WALNUT HUSK AND AMARANTH

SNAPPER RAVIOLI, CLAMS AND SEA FENNEL

TRIBUTE RISOTTO TO GUALTIERO MARCHESI

LOBSTER, PURPLE CABBAGE, GOAT CHEESE AND CHERRY GAZPACHO

PIGEON, BABAGANOUSH, POMEGRANATE AND OYSTER

THE GOLDEN SLIPPER

LEMON ERUPTION

110

5 GLASSES WINE PAIRING

60

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

TO SHARE

FRIED PIZZETTA, RAPINI, MEDITERRANEAN BONITO, BASIL	16
--	----

STARTERS

PISCO SOUR OYSTERS – 2 PC (tribute to Virgilio Martinez from “Central” di Lima)	18
RAW AMBERJACK, HOMEMADE BACON, THYME, KUMQUAT AND SAFFRON	20
GIUDIA’S ARTICHOKE, COCONUT, RED PRAWNS* CAVIAR AND GREEN APPLE EXTRACTION	24
SPELT TART, CASTELMAGNO FONDUE CHEESE, MARRON-GLACES, BLACK TRUFFLE	18
DUCK TARTARE, AMARANTH, MARROW AND WALNUT HUSK	19

PASTA

MARROWBONE RAVIOLI, SAFFRON SASUCE, MEDITERRANEA GREMOLADA	26
MESCAFRANCESCA, POTEATOS AND LOBSTER	30
PELUSIELLI WITH GARLIC, OIL AND CHILLI PECORINO FOAM CHEESE AND SAUTEED SQUID	24
‘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
SUCKLING PIG, FIOLARO BROCCOLI, PUMPKIN MUSTARD AND MASTIC RESIN	32
THE SHARD IN THE SHARD (Gurnard cooked in a clay, min 2pax)	34pp
TURBOT, ESCAROLE, ANCHOVIES COLATURA AND PARSLEY	29
PIGEON, BABAGANOUSH, POMEGRANATE AND OYSTER	32

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