

SINE TEMPORE

TASTING MENU

ENTRÉE

FRIED PIZZETTA, RAPINI AND MEDITERRANEAN BONITO

“EXPRESSIONIST” PARMIGIANA

MESCAFRANCESCA, POTATOES AND FISH

GURNARD, CANDIED LEMON AND ACQUA PAZZA BROTH

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

GURNARD, CANDIED LEMON AND ACQUA PAZZA BROTH

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

PIZZA MARGHERITA RAVIOLO

RISOTTO WITH ALMOND MILK, HERRING CAVIAR AND VEGETABLE COFFEE

EEL, FOIE GRAS AND GREEN APPLE

HEART, YUZU, PARSNIP AND GORIZIA ROSE

THE GOLDEN SLIPPER

LEMON ERUPTION

110

5 GLASSES WINE PAIRING

60

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

TO SHARE

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| FRIED PIZZETTA, RAPINI, MEDITERRANEAN BONITO, BASIL | 16 |
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STARTERS

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| 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

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| MARROWBONE RAVIOLI, SAFFRON SASUCE, MEDITERRANEA GREMOLADA | 26 |
| MESCAFRANCESCA, POTATOS 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 |
| RISOTTO WITH ALMOND MILK, HERRING CAVIAR AND VEGETABLE COFFEE | 29 |

MAIN COURSES

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| DEER, BUTTERMILK, RASPBERRIES AND BLACK CABBAGE | 34 |
| SUCKLING PIG, FIOLARO BROCCOLI, PUMPKIN MUSTARD AND MASTIC RESIN | 32 |
| THE GURNARD IN A CLAY (Gurnard cooked in a clay, min 2pax) | 34pp |
| ROASTED EEL, FOIE GRAS AND GREEN APPLE SORBET | 30 |
| HEART, YUZU, PARSNIP AND GORIZIA ROSE | 28 |

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