

SINE TEMPORE

TASTING MENU

ENTRÉE

FRIED PIZZETTA, ZUCCHINI AND MEDITERRANEAN BONITO

“EXPRESSIONIST” PARMIGIANA

MESCAFRANCESCA, POTATOES AND PROVOLA CHEESE

GURNARD, CANDIED LEMON AND ACQUA PAZZA BROTH

BABA' WITH RUM AND POPCORN ICECREAM

65

3 GLASSES WINE PAIRING

35

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

SINE TEMPORE OPTIMUM

TASTING MENU

ENTRÉE

FRIED PIZZETTA, ZUCCHINI AND MEDITERRANEAN BONITO

“EXPRESSIONIST” PARMIGIANA

PIZZA MARGHERITA RAVIOLO

MILANO/NAPOLI RISOTTO

GURNARD, CANDIED LEMON AND ACQUA PAZZA BROTH

LEMON SORBET AND OLIVE OIL

TIE' – NEAPOLITAN AMULET

85

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

SINE CONFINI

TASTING MENU

AMUSE BOUCHE

FRIED PIZZETTA, ZUCCHINI AND MEDITERRANEAN BONITO

PISCO SOUR OYSTER

MACKEREL 45', TZATZIKI, BEETROOT, SEA ASPARAGUS

DUCK TARTARE, WALNUT HUSK AND AMARANTH

PIZZA MARGHERITA RAVIOLO

RISOTTO WITH ALMOND MILK, HERRING CAVIAR AND VEGETABLE COFFEE

EEL, FOIE GRAS AND GREEN APPLE

BARBECUED DIAPHRAGM AND NEAPOLITAN WASABI

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, ZUCCHINI, MEDITERRANEAN BONITO AND BASIL	16
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STARTERS

PISCO SOUR OYSTERS – 2 PCS (tribute to Virgilio Martinez from “Central” di Lima)	18
MACKEREL, TZATZIKI, BEETROOT AND SEA ASPARAGUS	20
GRILLED ARTICHOKE, PECORINO CHEESE, MARINATED YOLK AND TRUFFLE FRENCH TOAST	20
CARBONARA SQUID ‘TONNARELLI’, CAVIAR, LEMON AND LAPSANG SOUCHONG TEA	22
DUCK TARTARE, AMARANTH, MARROW AND WALNUT HUSK	19

PASTA

TORTELLI WITH NEAPOLITAN RAGÙ, BASIL SAUCE AND PARMESAN CHEESE AGED 30 MONTHS	26
SPAGHETTI WITH SEA URCHINS ON THE WAY BACK FROM BANGKOK	29
MEZZO PACCHERO WITH MUSKY OCTOPUS, CRÈME FRÂICHE, SEA LETTUCE AND CRUSCO PEPPER	26
MILANO/NAPOLI RISOTTO	29
GNOCCHI STUFFED WITH NETTLES, ASPARAGUS, TRUFFLE AND RED SHRIMPS	30

MAIN COURSES

BARBECUED DIAPHRAGM, PUFF PASTRY BREAD AND NEAPOLITAN WASABI	34
ISCHIAN RABBIT 'À LA ROYALE', GLAZED CARROT, TOMATO AND PIPERNA	36
LOBSTER, RED CABBAGE, GOAT CHEESE AND STRAWBERRY GAZPACHO	42
ROASTED EEL, FOIE GRAS AND GREEN APPLE SORBET	30
TURBOT, MOTHER YEAST AND MARINARA CHARDS	32

STILL AND SPARKLING WATER 5

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