

## SINE TEMPORE

“The flavours of home show the way...

This is where I come from.”

ENTRÉE

“EXPRESSIONIST” PARMIGIANA

MACCHERONI “ALLO SCARPARIELLO”

GURNARD, SEAWEED POTATOES AND MUSSEL SOUP

BABA’ WITH RUM AND POPCORN ICECREAM

65

3 GLASSES WINE PAIRING

35

## SINE TEMPORE OPTIMUM

“My Napoli: memories, encounters, creativity.”

ENTRÉE

FRIED PIZZETTA, ZUCCHINI AND MEDITERRANEAN BONITO

“EXPRESSIONIST” PARMIGIANA

MILANO/NAPOLI RISOTTO

RAVIOLO PIZZA

POACHED COD, BLACK LEMON AND “ACQUA PAZZA”

LEMON SORBET AND OLIVE OIL

TIE’ – NEAPOLITAN AMULET

85

4 GLASSES WINE PAIRING

45

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

## SINE CONFINI

“My journey and my dreams,  
constantly evolving.”

AMUSE BOUCHE

FRIED PIZZETTA, ZUCCHINI AND MEDITERRANEAN BONITO

PISCO SOUR OYSTER

MACKEREL 45', TZATZIKI, BEETROOT, SEA ASPARAGUS

SWEETBREADS BBQ, COCONUT, GREEN PEPPERS AND PINEAPPLE

PIZZA MARGHERITA RAVIOLO

RISOTTO WITH ALMOND MILK, HERRING CAVIAR AND VEGETABLE COFFEE

EEL, FOIE GRAS AND GREEN APPLE

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, ZUCCHINI, MEDITERRANEAN BONITO AND BASIL	16
---	----

## STARTERS

PISCO SOUR OYSTERS – 2 PCS Tribute to Virgilio Martinez from “Central” di Lima	19
RAW AMBERJACK, CORN CRUMBLE AND PRICKLY PAER GAZPACHO	24
“EXPRESSIONIST” PARMIGIANA	20
SCALLOP BETWEEN SANTIAGO AND NAPOLI With Neapolitan salami, lemon and roasted pepper ice cream	26
SWEETBREADS BBQ, COCONUT, GREEN PEPPERS AND PINEAPPLE	24

## PASTA

RAVIOLI WITH LIQUID TOMATO, RAW SNAPPER FISH AND LECHE DE TIGRE	26
SPAGHETTI WITH BARBECUED CLAMS, FERMENTED TOMATO AND SEA FENNEL	29
PELUSIELLI “ALLA NERANO”, MARINATED ANCHOVIES AND PROVOLONE DEL MONACO CHEESE	28
PORCINI MUSHROOMS RISOTTO, COCOA BEANS AND “CHICKEN OYSTERS”	30
GNOCCHI STUFFED WITH ERBS, TRUFFLE AND PRAWNS	30

## MAIN COURSES

PIGEON, BABAGANOUSH, POMEGRANATE AND OYSTER	36
SUCKLING PIG, CHICORY, PEAR MUSTARD AND MASTIC RESIN	38
RABBIT COOKED "ALL'ISCHITANA", CACCIATORA SAUCE, FERMENTED CARROT	34
ROASTED EEL, FOIE GRAS AND GREEN APPLE SORBET	39
POACHED COD, RAZOR CLAMS SALAD WITH PARSLEY, BLACK LEMON AND "ACQUA PAZZA"	38

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