

## SINE TEMPORE OPTIMUM

“My Napoli: memories, encounters, creativity.”

ENTRÉE

FRIED PIZZETTA, RAPINI AND MEDITERRANEAN BONITO

“EXPRESSIONIST” PARMIGIANA

RAVIOLO PIZZA

MILANO/NAPOLI RISOTTO

TURBOT, ESCAROLE AND BLACK LEMON

LEMON SORBET AND OLIVE OIL

TIE’ – NEAPOLITAN AMULET

90

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, RAPINI 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, RAPINI AND MEDITERRANEAN BONITO	16
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## STARTERS

PISCO SOUR OYSTERS – 2 PCS Tribute to Virgilio Martinez from “Central” di Lima	20
RAW AMBERJACK, CORN CRUMBLE AND PRICKLY PAER GAZPACHO	26
“EXPRESSIONIST” PARMIGIANA	22
SWEETBREADS BBQ, COCONUT, GREEN PEPPERS AND PINEAPPLE	26

## PASTA

RAVIOLI WITH BRAISED VEAL AND MILANESE RISOTTO SAUCE	28
SPAGHETTI WITH BARBECUED CLAMS, FERMENTED TOMATO AND SEA FENNEL	30
RISOTTO WITH 30 MONTHS PARMESAN, PORCINI MUSHROOMS, GARUM AND COCOA GRUE	30
GNOCCHI STUFFED WITH ERBS, TRUFFLE AND PRAWNS	30

## MAIN COURSES

PIGEON, BABAGANOUSH, POMEGRANATE AND OYSTER	38
SUCKLING PIG, CHICORY, PEAR MUSTARD AND MASTIC RESIN	39
RABBIT COOKED "ALL'ISCHITANA", CACCIATORA SAUCE, FERMENTED CARROT	39
ROASTED EEL, FOIE GRAS AND GREEN APPLE SORBET	42

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