

SINE TEMPORE

“My Napoli: memories, encounters, creativity.”

FRIED PIZZETTA, RAPINI AND MEDITERRANEAN BONITO

ROOTS AND ANCHOVIES

MESCAFRANCESCA POTATOES AND LOBSTER

RABBIT COOKED “ALL’ISCHITANA”

LEMON SORBET AND OLIVE OIL

PARTENOPEAN ICONS

85

4 GLASSES WINE PAIRING

45

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

SINE CONFINI

**“My journey and my dreams,
constantly evolving.”**

PISCO SOUR OYSTER

'CARBONARA' SQUID TAGLIOLINI

BEEF CARPACCIO, COCOA, BURRATA AND SEA URCHIN ICE-CREAM

PIZZA MARGHERITA RAVIOLO

RISOTTO WITH ALMOND MILK, HERRING CAVIAR AND VEGETABLE COFFEE

MULLET, ENDIVE AND SAOR SAUCE

HEART, YUZU AND GORIZIA ROSE

THE GOLDEN SLIPPER

LEMON ERUPTION

110

7 GLASSES WINE PAIRING

80

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

TO SHARE

FRIED PIZZETTA, RAPINI AND MEDITERRANEAN BONITO	16
PISCO SOUR OYSTERS – 2 PCS Tribute to Virgilio Martinez from “Central” di Lima	18

STARTERS

RED SHRIMPS, PEANUT BUTTER AND GREEN APPLE	30
SQUID TAGLIOLINI, ‘CARBONARA’ SPHERIFICATION AND LAPSANG SOUCHONG TEA	26
“CACIO E OVA” ARTICHOKE WITH FINE BLACK TRUFFLE FRENCH TOAST	22
COCOA BEEF CARPACCIO, BURRATA, TARRAGON AND SEA URCHIN ICE-CREAM	24

PASTA

RAVIOLI WITH BRAISED VEAL AND MILANESE RISOTTO SAUCE	28
TAGLIOLINI WITH SMOKED BUTTER ANCHOVIES SOUCE, RED SHRIMP AND BLACK LEMON	32
RISOTTO 100 Parmigiano Riserva Guffanti 100 months and “Giusti” balsamic vinegar aged 100 years	42
MESCAFRANCESCA, POTATOES AND LOBSTER (MINIMUM 2 PEOPLE)	34 p.p.

MAIN COURSES

QUAIL FILLED WITH BRA SAUSAGE AND BLACK TRUFFLE, MUSHROOMS, POTATOES AND AGLIANICO EMULSION	40
THE LAST SON'S CUTLET	38
RABBIT COOKED "ALL'ISCHITANA", CACCIATORA SAUCE, FERMENTED CARROT AND BRAISED SPRING ONION	39
PAN FRIED MULLET, ENDIVE AND BEETROOT SAOR SAUCE	36
HEART, YUZU, PARSNIP AND GORIZIA ROSE	32

STILL AND SPARKLING WATER 5

SERVICE CHARGE, SNACK, BREAD AND BUTTER 5

Some of our proposals can be declined in vegetarian version
Our allergens list can be required to our waiters