

SINE TEMPORE

“My Napoli: memories, encounters, creativity.”

FRIED PIZZETTA, RAPINI AND MEDITERRANEAN BONITO

ROOTS AND ANCHOVIES

MESCAFRANCESCA POTATOES AND FISH

SEABASS IN “ACQUA PAZZA” BROTH

LEMON SORBET AND OLIVE OIL

PARTENOPEAN ICONS

90

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

GREEN RISOTTO, LEMON AND TUNA ROE

TURBOT, CARDONCELLO MUSHROOM AND OYSTER ZABAIONE

HEART, YUZU AND GORIZIA ROSE

THE GOLDEN SLIPPER

LEMON ERUPTION

120

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

UMAMI SUPEREGGS	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
SPAGHETTI WITH SEA URCHINS ON MY WAY BACK FROM BANGKOK	34
GREEN RISOTTO, BLACK LEMON AND TUNA ROE	42
MESCAFRANCESCA, POTATOES AND LOBSTER (MINIMUM 2 PEOPLE)	34 p.p.

MAIN COURSES

RACK OF LAMB VIGNAIOLA STYLE, WHITE WINE SAUCE AND ESCAROLE PIZZA	43
THE LAST SON'S CUTLET	38
RABBIT COOKED "ALL'ISCHITANA", CACCIATORA SAUCE, FERMENTED CARROT AND VEGETABLES SWEET & SOUR	39
TURBOT, CARDONCELLO MUSHROOM, OYSTER ZABAIONE BABY SPINACH AND FERMENTED BLUEBERRIES	39
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