

SINE TEMPORE

“My Napoli: memories, encounters, creativity.”

FRIED PIZZETTA, ZUCCHINI AND MEDITERRANEAN BONITO

EXPRESSIONIST PARMIGIANA

MESCAFRANCESCA POTATOES AND FISH

SEABASS IN “ACQUA PAZZA” BROTH

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

MACKEREL 45', TZATZIKI, SALTWORT AND BEETROOT

SMOKED DUCK TARTARE, MARROW BONE AND WALNUT HUSK

PIZZA MARGHERITA RAVIOLO

GREEN RISOTTO, LEMON AND TUNA ROE

TURBOT, CARDONCELLO MUSHROOM AND OYSTER ZABAIONE

BBQ DIAPHRAGM AND NEAPOLITAN WASABI

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

STARTERS

EXPRESSIONIST PARMIGIANA	20
MACKEREL 45', TZATZIKI, SALTWORT AND BEETROOT	24
ASPARAGUS, ALMONDS, AMBERJACK AND PATANEGRA	29
SMOKED DUCK TARTARE, MARROW BONE, WALNUT HUSK AND AMARANTH	22

PASTA

PLIN RAVIOLI WITH RICOTTA AND NETTELS, PURPLE PRAWNS AND TRUFFLE	35
SPAGHETTI WITH SEA URCHINS ON MY WAY BACK FROM BANGKOK	34
GREEN RISOTTO, BLACK LEMON AND TUNA ROE	32
HALF PACCHERI, ACQUA DI GIN, MUSSELS AND GRAPEFRUIT	30

MAIN COURSES

RACK OF LAMB VIGNAIOLA STYLE, GREEN CURRY WINE SAUCE AND ESCAROLE PIZZA	39
SEA BASS IN ACQUA PAZZA BROTH, FRISELLA AND SALTWORT	39
TURBOT, CARDONCELLO MUSHROOM, OYSTER ZABAIONE BABY SPINACH AND FERMENTED BLUEBERRIES	39
BARBECUE DIAPHRAGM, CAMELIZED ONION AND NEAPOLITAN WASABI	35

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