

SINE TEMPORE

“My Napoli: memories, encounters, creativity.”

FRIED PIZZETTA, ZUCCHINI AND MEDITERRANEAN BONITO

EXPRESSIONIST PARMIGIANA

MILANO/NAPOLI RISOTTO

RED MULLET IN “CARROZZA” STYLE

LEMON SORBET AND OLIVE OIL

PARTENOPEAN ICONS

85

4 GLASSES WINE PAIRING

55

“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

UMAMI RISOTTO

ROASTED EEL, FOIE GRAS AND GREEN APPLE

RABBIT ISCHITAN STYLE

THE GOLDEN SLIPPER

LEMON ERUPTION

110

7 GLASSES WINE PAIRING

90

“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
RAW SCAMPI AND PINK PRAWNS, MOZZARELLA, CAVIAR AND OLIVE SOUP	30
SMOKED DUCK TARTARE, MARROW BONE, WALNUT HUSK AND AMARANTH	22

PASTA

CAPPELLETTI STUFFED WITH DENTIX, WATERCRESS PESTO AND DASHI BROTH	34
PELUSIELLI “ALLA NERANO”, CLAMS AND PROVOLONE DEL MONACO CHEESE	28
UMAMI RISOTTO	35
HALF PACCHERI, ACQUA DI GIN, MUSSELS AND GRAPEFRUIT	29

MAIN COURSES

RABBIT ISCHITAN STYLE	38
RED MULLET IN "CARROZZA" STYLE, CARROTS AND SEA SNAILS	35
COD WITH GREEN SAUCE, PIL PIL AND CITRON	40
LAST SON'S CUTLET	39

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