SINE TEMPORE

"My Napoli: memories, encounters, creativity."

FRIED PIZZETTA, RAPINI AND MEDITERRANEAN BONITO

EXPRESSIONIST PARMIGIANA

MESCAFRANCESCA POTATOES AND FISH

RED MULLET IN "CARROZZA" STYLE, CARROTS AND SEA SNAILS

THE GOLDEN SLIPPER

PARTENOPEAN ICONS

95

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

MARSIGLIA/NAPOLI

BEEF CARPACCIO AND SEA URCHIN ICE CREAM

PIZZA MARGHERITA RAVIOLO

UMAMI RISOTTO

COD, N'DUJA AND FINFERLI MUSHROOM

HEART, YUZU AND PARSNIPS

ROCKET SALAD ICE AND OLIVE OIL

DESSERT "STORM"

125

7 GLASSES WINE PAIRING

90

"Sine Confini" Tasting menu will be served for the entire table

TO SHARE

FRIED PIZZETTA, RAPINI
AND MEDITERRANEAN BONITO   18

PISCO SOUR OYSTERS – 2 PCS
Tribute to Virgilio Martinez from "Central" di Lima   20

STARTERS

SCALLOPS, CAULIFLOWER, CAROB
AND BLACK TRUFFLE   32

RAW AMBERJACK, CRISPY CORN AND
PRICKLY PEAR GAZPACHO   28

COCOA RED BEEF CARPACCIO, BURRATA CHEESE,
TARRAGON AND SEA URCHIN ICE-CREAM   29

PASTA

MARROWBONE RAVIOLI, MILANESE RICE SAUCE AND
MEDITERRANEAN GREMOLADA   32

MESCAFRANCESCA, POTATOES AND LOBSTER   42

LINGUINE, CACIOCAVALLO PODOLICO, WHITEBAIT
AND PORRIDGE   34

CHEF'S SPECIAL

MY RISOTTO WITH FROGS, GARLIC, OLIVE OIL
AND CHILLI PEPPER   40

From October 16th to December 31st, Sine by Di Pinto partecipates to
the initiative 'Restaurants against Hunger' promoted by Action against
hunger.
Choosing the solidaruty dish highlighted by this simbol, Sine will
donate 2 euro to this initiative to ensure food access and availiability
for the most vulnerable communities, both in Italy and worldwide.
GRAZIE!

MAIN COURSES

ROS/SINE BEEF FILET   45
Our interpretation of rossini style filet,
Torchon de foie gras and cherry sauce

COD, N'DUJA AND FINFERLI MUSHROOM   40

LAST SON'S CUTLET   42

STILL AND SPARKLING WATER   5

SERVICE CHARGE, SNACK, BREAD AND BUTTER   6

The "à la carte" option must include a minimum of two courses per person

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