

SINE TEMPORE

“My Napoli: memories, encounters, creativity.”

“EXPRESSIONIST PARMIGIANA”

RAVIOLO PIZZA

MESCAFANCESCA, POTATOES AND FISH

DENTEX, CANDY LEMON AND “ACQUA PAZZA STYLE”

THE GOLDEN SLIPPER

BABÀ

110

5 GLASSES WINE PAIRING

60

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

SINE ET SATIS

“Contemporary Classic”

SMOKE DUCK TARTARE

RISOTTO 100

VENISON WELLINGTON

FRUIT

CHOCOLATE SOUFFLÉ AND
MOUNTAIN MILK ICE CREAM

155

5 GLASSES WINE PAIRING

100

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

SINE CONFINI

“My journey and my dreams,
constantly evolving.”

PISCO SOUR OYSTER

LANGOUSTINES, MOZZARELLA, CAVIAR AND OLIVE SOUP

SCALLOP, PROVOLONE CHEESE AND JALAPEÑO

MILAN / NAPLES / TOKYO RICE

TURBOT, BEURRE BLANC AND CAVIAR

BARBECUED SKIRT STEAK AND NEAPOLITAN WASABI

HOME COMING

SHORT CIRCUIT

LEMON ERUPTION

135

7 GLASSES WINE PAIRING

90

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

TO SHARE

FRIED PIZZETTA, ZUCCHINI AND MEDITERRANEAN BONITO	16
PISCO SOUR OYSTERS – 2 PCS Tribute to Virgilio Martinez from “Central” di Lima	20

STARTERS

LANGOUSTINES, MOZZARELLA, CAVIAR AND OLIVE SOUP	36
TARTARE OF SMOKED DUCK BREAST AND THIGH, BONE MARROWE, WALNUT HUSK AND SABA	26
“EXPRESSIONIST PARMIGIANA	24

PASTA

RED PRAWN RAVIOLI, VARIATION OF ZUCCHINI AND SEAFOOD	38
MESCAFRANCESCA, POTATOES AND FISH	38
SPAGHETTI WITH SEA URCHINS ON THE WAY BACK FROM BANGKOK	36

CHEF’S SPECIAL

RISOTTO 100 Creamy risotto with 100-month Parmigiano Reggiano Reserve Giovanni Guffanti X Roberto di Pinto and Balsamic Vinegar of the Giusti Family aged 100 years	44
OUR VENISON WELLINGTON (MIN. x2)	45p.p.

MAIN COURSES

BARBECUED SKIRT STEAK, CARAMELIZED ONION AND NEAPOLITAN WASABI	42
RAW AND COOKED RED SNAPPER, "ACQUA PAZZA" STYLE AND CANDY LEMON	40
LOBSTER, GOAT CHEESE, CHERRIES AND GREEK BOTTARGA	49

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

Prices are in Euros, VAT included

INFORMATION

In the food sold and/or administered in this establishment, the presence of the following substances cannot be excluded:

- Cereals containing Gluten / Crustaceans and products based on crustaceans
- Eggs & Egg Products / Fish & Fish Products
- Peanuts & Peanut Products / Soybeans & Soy Products
- Milk and milk products (including lactose) / Nuts: almonds, hazelnuts, walnuts, cashew nuts, pecan, macadamia, Queensland, pistacchi
- Celery and celery products / Mustard and mustard products
- Sesame seeds and sesame seed products
- Sulphur dioxide and sulphites in concentrations above 10 mg/kg
- Lupins and products thereof / Molluscs and products thereof

Fish served raw undergoes a reclamation process according to EC Regulation 853/2004

Some products in the recipes may be frozen or deep-frozen at origin

If you have allergies or intolerances to one or more of the allergens listed above* or for any information Ask the staff who are at your disposal about this.

*As per Annex II of Reg. EC 1169/11