

*All grown-ups were once children.  
But only few of them remember it.*

*(Little Prince)*

## 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”

“UMAMI SUPER EGG”

RISOTTO 100

VENISON WELLINGTON

FRUIT

CHOCOLATE SOUFFLÉ AND  
MOUNTAIN MILK ICE CREAM

155

4 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

RED PRAWN, FOIE GRAS AND PEANUT BUTTER

SCALLOPS, CARDONCELLO MUSHROOMS AND OYSTER ZABAGLIONE

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, RAPINI AND  
MEDITERRANEAN BONITO 16

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

## STARTERS

LANGOUSTINE, PUMPKIN, MANDARIN AND BUTTERMILK 36

UMAMI SUPEREGG 32

“EXPRESSIONIST PARMIGIANA 24

SCALLOPS, CARDONCELLO MUSHROOMS,  
OYSTER ZABAGLIONE AND BLACK LEMON 34

## PASTA

OSSOBUCO RAVIOLI, MILANO RICE SAUCE AND  
MEDITERRANEAN GREMOLATA 38

MESCAFRANCESCA, POTATOES AND FISH 38

SPAGHETTI WITH SEA URCHINS ON THE WAY BACK  
FROM BANGKOK 36

## CHEF’S SPECIAL

RISOTTO 100 44  
Creamy risotto with 100-month Parmigiano Reggiano  
Reserve Giovanni Guffanti X Roberto di Pinto and  
Balsamic Vinegar of the Giusti Family aged 100 years

## MAIN COURSES

BARBECUED SKIRT STEAK, CARAMELIZED ONION AND NEAPOLITAN WASABI	36
RAW AND COOKED RED SNAPPER, "ACQUA PAZZA" STYLE AND CANDY LEMON	40
OUR VENISON WELLINGTON (MIN. x2)	45p.p.

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