

SINE unconventional
fine dining


MICHELIN
2025

SINE TEMPORE

"My Naples: memories, encounters and creativity."

EXPRESSIONIST PARMIGIANA

MESCAFRANCESCA POTATOES AD FISHES

RED MULLET, LINGUINI WRAP AND SEA SCENTED KETCHUP

THE GOLDEN SLIPPER

LEMON ERUPTION

115

5-STEP WINE PAIRING

60

it is kindly requested that the "SINE TEMPORE" menu be chosen for all guests sit at the table
IT IS POSSIBLE TO ADD OUR PIZZA RAVIOLI €20 TO THE MENU

NAPOVEGANO

"The vegan soul of the great Neapolitan recipes"

WELCOME SNACK: WATERY FRISELLA,
TOTAL GREEN DEEP FRIED PIZZETTA

SUCRINE LIKE A ENDIVE "MBUTTUNATA"

SORRENTINA DUMPLING

"LAMB" FUJUTO

MIRACLE IN MILAN

FRUIT SALAD MAKE ME HAPPY! ... PLEASE

130

6-STEP WINE PAIRING

80

it is kindly requested that the "NAPOVEGANO" menu be chosen for all guests sit at the table

SINE CONFINI

“My journey and my dreams, constantly evolving”

PISCO SOUR OYSTER

TROPICAL SCALLOP

LEMON DUCK

CHICKEN GENOVESE SANDWICH

JOHN DORY THE MILLER

VIGNAIOLA VIEL, GREEN CURRY

HOMECOMING

IS THIS AN ICECREAM?

BLACK FOREST

160

7-STEP WINE PAIRING

80

it is kindly requested that the "CONFINI" menu be chosen for all guests sit at the table



CHEF'S SPECIAL

DEEP FRIED PIZZETTA, COURGETTES AND BONITO

20

STARTERS

EXPRESSIONIST PARMIGIANA

POCHED SELVA EGGS, VIGNAIOLA SAUCE

LANGOUSTINE, CHAMPAGNE SAUCE AND CAVIAR

PASTA

SORRENTINA RISOTTO

TAGLIOLINI PASTA, SMOKY BUTTER, RED PRAWNS AND BLACK LEMON

RAVIOLI PIZZA



MAIN COURSES

VIGNAIOLA VIEL, GREEN CURRY

PIGEON, BABAGANOUSH AND MEDLARS

JOHN DORY THE MILLER

STILL AND SPARKLING WATER	5
SERVICE CHARGE, SNACKS, BREAD AND BUTTER	6

2 courses by your choice	90,00
3 courses by your choice	120,00

Some courses in the menu can be prepared vegetarian

Prices are in euros, including VAT

INFORMATION

THE FOOD SOLD AND MANAGED IN THIS RESTAURANT CANNOT BE EXEMPT FROM THE FOLLOWING SUPPLEMENTS:

- CEREAL CONTAINED GLUTEN/CRUSTACEANS AND INGREDIENTS CONTAINED CRUSTACEANS
- EGGS AND EGG PRODUCTS / FISH AND FISH PRODUCTS
- PEANUTS AND PEANUTS PRODUCT / SOY AND SOY PRODUCTS
- MILK E AND DAIRY PRODUCTS (INCLUDING LACTOSE) / NUTS: ALMOND, HAZELNUTS, WALNUTS, CASHEW NUTS, PECANS, MACADAMIA, QUEENSLANDS, PISTACHIOS
- CELERY AND CELERY PRODUCTS / MUSTARD AND MUSTARD PRODUCTS
- SESAME SEEDS AND SESAME PRODUCTS
- SULPHUR DIOXIDE AND SULPHITES IN CONCENTRATIONS GREATER THAN 10 MG/KG
- LUPINE E AND LUPINE PRODUCTS / MOLLUSCS AND PRODUCTS MADE FROM MOLLUSCS

RAW FISH SERVED IS HANDLED IN COMPLIANCE WITH EU REGULATION 853/2004.

THE RECIPES MAY CONTAIN FROZEN OR DEEP FROZEN PRODUCTS AT THE TIME OF ORIGIN.

IN CASE YOU REQUIRE HELP WITH NOTES, QUESTIONS, OR CONCERNS RELATED TO ALLERGIES* OR FOOD INTOLERANCE, OUR WAITERS CAN ASSIST YOU.

*LIST OF ALLERGENS LISTED IN ANNEX II OF UE REGULATION 1169/11