

SINE unconventional
fine dining


MICHELIN
2025

SINE TEMPORE

"My Naples: memories, encounters and creativity."

EXPRESSIONIST PARMIGIANA

MESCAFRANCESCA POTATOES AND SEAFOOD

"ACQUA PAZZA" SEA BASS

EL PIPE DE ORO

LEMON ERUPTION

115

IT IS POSSIBLE ADDING OUR "PIZZA RAVIOLO" TO THE MENU 20€

4-STEP WINE PAIRING

70

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

NAPOVEGANO

"The vegan soul of the great Neapolitan recipes"

WELCOME SNACK: LIQUID FRISELLA,
TOTAL GREEN FRIED PIZZETTA

SUCRINE LIKE A ENDIVE "MBUTTUNATA"

SORRENTINA GNOCCHI

"LAMB" FUJUTO

MIRACLE IN MILAN

FRUIT SALAD MAKE ME HAPPY! ... PLEASE

130

4-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

SAFARI 2024

JOHN DORY, MEUNIERE

BBQ SKIRT STEAK

HOMECOMING

IS THIS AN ICECREAM?

VESUVIO PAVLOVA

160

7-STEP WINE PAIRING

100

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



CHEF'S SPECIAL

FRIED PIZZETTA, COURGETTES AND BONITO

20

STARTERS

EXPRESSIONIST PARMIGIANA

“CRUDAIOLA” POACHED SUPER EGG, SUMMER EDITION

LANGOUSTINE, BUFFALO MOZZARELLA, HYBRID CAVIAR AND
OLIVE BROTH

PASTA

RISOTTO SORRENTINA

TAGLIOLINI PASTA, SMOKED BUTTER, RED PRAWNS AND BLACK LEMON

RAVIOLO PIZZA



MAIN COURSES

SKIRT STEAK, THREE BELL PEPPER SAUCE, NEAPOLITAN WASABI
AND GUANCIALE RAVIOLO

SQUAB, BABAGANOUSH AND LOQUAT

RAW AND COOKED SEA BASS, CANDIED LEMON AND “ACQUA PAZZA”

STILL OR 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