

In creating these menus, I've drawn inspiration from Dalí
and the Surrealists to create dishes to delight.
The first menu, 'The Persistence of Memory',
is a meditation on how memories, repeated tasting,
and time affect our perception of a flavour.
It's named after Dalí's famous painting of clocks – which was,
in its turn, inspired by the flowing form
of Camembert left in the sun.

The second menu, 'Metamorphosis', explores themes
of change and evolution – my own,
and that of the ingredients I use.

In both menus, I strive to use
every part of the ingredients I choose,
maximising their capabilities and minimising waste.

I believe that all food must give pleasure:
it must be able to surprise, by opening windows onto memories
through familiar scents and flavours.

I love using 'forgotten' local ingredients to take diners
on a journey, as I draw inspiration from the past
and search for new future traditions.

I hope you enjoy.

A stylized, handwritten signature in black ink. It features a large, circular initial 'S' followed by the name 'Bianco' in a cursive script.

SALVATORE BIANCO
EXECUTIVE CHEF

THE PERSISTENCE OF MEMORY

*Dishes that explore the influence of time
on taste or emotion*

TASTING MENU
€195 PER PERSON

SHRIMP, CITRUS CONSOMMÉ AND SAKE
(1, 2, 3, 4, 7, 8, 12)

SNAILS GLAZED WITH BUFFALO BUTTER,
SALAD AND FLOWER SALAD
(3, 4, 5, 6, 7, 8, 9, 10, 11, 12)

SPAGHETTI WITH ACORN, COFFEE,
KENTUCKY TOBACCO AND BARLEY
(1, 7, 8)

SNAPPER
WITH HERB AND SEAWEED PESTO
(4, 12)

PIGEON WITH COCOA,
ANISEED AND CHERRIES
(3, 5, 6, 7, 8, 9, 10, 11, 12)

TIRAMISU
WITH BITTER-HERB AND COFFEE VINEGAR
(1, 3, 7, 8)

THIS TASTING MENU IS DESIGNED TO BE ENJOYED BY THE WHOLE TABLE

According to the working requirements, food may be subjected to blast chilling up to -18°C.
Our raw fish undergoes a process of blast chilling in order to guarantee the absolute integrity of the product.
Our commitment toward sustainability is reflected in our ingredients. Many of our products, including fish,
meat, vegetables and dairy, are sourced from local suppliers.
Vat is included. A discretionary 5% employee benefit charge will also be added to your final bill.

METAMORPHOSIS

*An edible expression
of change and evolution*

TASTING MENU
€180 PER PERSON

FENNEL WITH PINK PEPPER
AND BALSAMIC VINEGAR
(7, 12)

CUTTLEFISH
WITH ROMAN BRAISED SEASONAL VEGETABLES
(2, 4, 7, 14)

‘GRANO ARSO’ RAVIOLI
STUFFED WITH EGGPLANT, MUSSELS,
AND SEAFOOD
(1, 3, 4, 5, 6, 7, 8, 9, 10, 11, 14)

CHICKEN
WITH PEPPER AND HERBS
(3, 4, 5, 6, 7, 8, 9, 10, 11, 12)

CAROB, CHOCOLATE AND VANILLA
(1, 3, 7, 8)

PAIRED WITH
OUR SOMMELIER'S CHOICE
€120 PER PERSON

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MENU À LA CARTE

TWO COURSES AND DESSERT

€130

THREE COURSES AND DESSERT

€150

STARTERS

Fennel with pink pepper and balsamic vinegar (7, 12)

Golden tomato with bread (3, 5, 6, 7, 12)

Cuttlefish with Roman braised seasonal vegetables (2, 4, 7, 14)

Snails glazed with buffalo butter,
salad and flower salad (3, 4, 5, 6, 7, 8, 9, 10, 11, 12)

Shrimp, citrus consommé and sake (1, 2, 3, 4, 7, 8, 12)

Sweetbread with chickpea miso and mushrooms (1, 4, 6, 7, 9, 12)

PASTA AND RISOTTO

Spaghetti with acorn, coffee,
Kentucky tobacco and barley (1, 7, 8)

‘Grano arso’ ravioli stuffed with eggplant,
mussels, and seafood (1, 3, 4, 5, 6, 7, 8, 9, 10, 11, 14)

Risotto with meat broth, capers and peppers (7, 9, 10, 11)

Pasta with codfish tripe, potatoes and eucalyptus (1, 4, 7, 8)

MAIN COURSES

Lobster and roman courgettes (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12)

Snapper with herb and seaweed pesto (4, 12)

Chicken with pepper and herbs (3, 4, 5, 6, 7, 8, 9, 10, 11, 12)

Pigeon with cocoa, aniseed and cherries (3, 5, 6, 7, 8, 9, 10, 11, 12)

Beef with tomato garum and red shiso (7)

If you have any food allergy or intolerance please let a member of the restaurant team know upon placing your order.

Allergens: 1. Contains gluten 2. Contains crustaceans 3. Contains eggs 4. Contains fish

5. Contains peanuts 6. Contains soy 7. Contains milk 8. Contains tree nuts 9. Contains celery 10. Contains mustard

11. Contains sesame 12. Contains sulphur dioxide or sulphites 13. Contains lupin 14. Contains molluscs

