

In crafting these menus, I have channeled the inventive spirit of
Dalí and the Surrealists, creating dishes
that not only delight but provoke thought.

The first menu, 'The Persistence of Memory,' delves into
the intricate dance of flavors, memories, and the passage of time,
much like the whimsical flow of Dali's iconic melting clocks –
themselves inspired by the sun-softened curves of Camembert.

The second menu, 'Metamorphosis,' celebrates the transformative
journey of both the ingredients and my culinary philosophy.

It is a tribute to evolution – of natural elements,
personal growth, and the culinary arts.

With a commitment to sustainability,
I endeavor to use every part of the ingredients,
maximizing their potential while minimising waste.

Each dish is designed to surprise and enchant,
unlocking windows to the past with scents and flavors
that evoke cherished memories.

I also take pride in resurrecting 'forgotten' local ingredients,
weaving them into a narrative that honours heritage
while forging new traditions.

It is my sincere hope that these menus offer you
not just a meal, but a memorable journey.

Enjoy.

A handwritten signature in black ink, consisting of a large, stylized 'S' followed by '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
€210 PER PERSON

OYSTER WITH 'GOLDEN TOMATO' TARTARE
AND ROCKET SALAD

(1, 12, 14)

SNAILS WITH CUCUMBER AND SALMORIGLIO SAUCE

(4, 7, 9, 12)

SPAGHETTI WITH ACORN, COFFEE,
KENTUCKY TOBACCO AND BARLEY

(1, 7, 8)

FISH OF THE DAY WITH WHITE ASPARAGUS,
SEAWEED PESTO AND SPICY SEA SNAILS

(4, 7, 12, 14)

PIGEON WITH MONK'S BEARD,
BLACKBERRIES AND MUSHROOMS

(1, 7, 8)

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 6% employee benefit charge will also be added to your final bill.

METAMORPHOSIS

*An edible expression
of change and evolution*

TASTING MENU
€195 PER PERSON

FENNEL WITH PINK PEPPER
AND BALSAMIC VINEGAR

(7, 12)

CUTTLEFISH
WITH ROMAN BRAISED SEASONAL VEGETABLES

(2, 4, 7, 14)

TONNARELLI PASTA 'CACIO E PEPE'
WITH PECORINO AND BLACK PEPPER

(1, 7, 9)

CHICKEN WITH MOREL MUSHROOMS,
PINE NUT AND PINE NEEDLE SAUCE

(1, 3, 5, 7, 8, 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

€140

THREE COURSES AND DESSERT

€160

STARTERS

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

Snails with cucumber and salmoriglio sauce (4, 7, 9, 12)

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

Sweetbread with artichokes, almonds and mustard sauce (1, 3, 7, 8, 9, 10, 12)

Musdea fish with bitter wild herbs and Asetra caviar (4, 7, 12, 14)

Oyster with 'golden tomato' tartare and rocket salad (1, 12, 14)

PASTA AND RISOTTO

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

Tonnarelli pasta 'cacio e pepe'
with pecorino and black pepper (1, 7, 9)

Risotto Marinara-style (1, 2, 4, 7, 14)

Durum wheat pasta with codfish tripe, potatoes,
eucalyptus and tuna bottarga (1, 4, 7, 8)

MAIN COURSES

Fish of the day with white asparagus,
seaweed pesto and spicy sea snails (4, 7, 12, 14)

Red mullet with rockfish sauce, carrots and sea urchins (2, 4, 9, 14)

Chicken with morel mushrooms, pine nut
and pine needle sauce (1, 3, 5, 7, 8, 12)

Pigeon with monk's beard, blackberries and mushrooms (1, 7, 8)

Lamb with wheat grass and 'pajata' veal intestine (1, 7, 12)

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

