

## SUMMER TASTING MENU

"We opened our luggage and put in our great experience, closed it and left together"

Giuseppe e Antonio

Our concept of cuisine in 8 courses	euro 150
Wine pairing 8 glasses	120
Our concept of cuisine in 6 courses	120
Wine pairing 6 glasses	90

## Easy Lunch

Three courses with two glass of wine paired.	euro 80
Available only for lunch, excluding Sundays	

Each menu for it complexity is intended for the whole table

ALLERGENS IN THESE MENU (1,2,3,4,5,6,7,8,9,10,11,12,13,14) COVER EURO 7

## ALLERGENS

Raw amberjack, smoked tuna broth and costoluto's tomato\* (1,4,6) Bonito fish, lettuce and bottarga\*(1,3,4,7,12) Roasted squids, creamy broad beans and curly mustard\* (2,4,9,10,14) Mackerel, Istanbul flavors and "Baba ganoush"\* (1,4,6,7,11) Donkey and sea urchins\* (3,4,12) Smoked spaghetti with butter and anchovies \* (1,4,6,7) Potatoe pearls, sea urchins, seafood and hot buffalo cheese foam\* (1,2,3,4,9,12,14) Rice, herring and pomegranate\* (4,6,7,9) Lamb cappelletti, chicory, and PDO Ragusano cheese fondue\* (1,3,7,9) Salted cod and "Sfincione" sauce\* (1,3,4,7) Grilled fish, sweet garlic sauce and parsley extract (3,4,7,9,10) Beef cheek, celeriac and hazelnut\* (7,8,9,12) Pigeon cooked on the bone, aubergine's chutney and aquaponics vegetables\* (1,7,9,12)

Substances or products causing allergies or food intolerance

1. Cereals containing gluten, i.e wheat, rye barley, oat emmer, kamut, their derivative

strains and by-products

2. Crustaceans and products based on shellfish

3. Eggs and by-products

4. Fish and products based on fish

5. Peanuts and peanut-based products

6. Soy and soy-based products

7. Milk and dairy products (lactose included)

8. Fruits in shell, i.e, almonds, hazelnuts, walnuts, cashew, pecan, Brazil, pistachios,

macadamia nuts or Queensland nuts and their by-products

9. Celery and products based on celery

10. Mustard and mustard-based products

11. Sesame seeds and sesame seeds-based products

12. Sulphur dioxide and sulphites in concentration above 10mg/kg

13. Lupine and lupine-based products

14. Molluscs and products based on molluscs

\* The fish destinated to be consumed raw o pratically raw has undergone a preventive reclamation treatment in compliance with the provisions of the regulation CE 853/2004 III section VIII chapter II letter D point 3.