

Luca e Moreno

- .19 Razor clam and margarita cocktail (1-3-6-7-14)
- .16 Memory of a trip to Vietnam: "eat and drink" grilled oyster (14)
- .10 Amberjack, leek and lemongrass sauce, pansy, basil and fried amaranth (4-6-7)
- .18 Between a "panzanella" and a "catalane" of crustaceans, celery, sweet and sour onion and mayonnaise of green tomatoes (1-2-3-4-9-12)
- .18 Oceanic dark fish in cooking oil, curry almond sauce, mixed salad and tarragon oil (4-7-8)
- .19 Grilled octopus, avocado and cauliflower marinated in miso (6-14)
- .16 "Risotto", oyster, seaweed and sour cream, oyster lyo (7-14)
- .19 John Dory " alla mugnaia " (floured and fried in butter with lemon juice), spinach sauce, fermented red carrot (1-4-7)
- .18 Grilled pigeon, smoked aubergines, masala sauce and bay laurel (7)
Pigeon fillet and Cantabrian anchovy (4)
"Tortellino" with wings and pigeon heart, sea snails, champignon and Chartreuse sauce (1-3-9-14)
- .16 The cube of 15 grams of white chocolate gelato, passion fruit sauce (3-7)
- .19 Gelato with fermented banana peel, gianduia mousse, hazelnut streusel, sorrel syrup (1-3-7-8)
- .18 Alice in wonderland (7)

Beverage, coffee and liquors are not include / per person 160,00
Due to the complexity of its preparation, the menu should be ordered preferably by all the guests at the table

Tasting of five glasses of wine in combination and sake / per person 60,00