



Aperitif

s.a. Champagne Billecart- Salmon brut reserve & ice cream, tribute to Ferran Adrià	20,00
.07 Garofoli extra brut riserva & ice cream, tribute to Ferran Adrià	18,00
.13 Trento doc brut riserva Ferrari Perlè Bianco & ice cream, tribute to Ferran Adrià	16,00
s.a. Lime e zenzero, bevanda analcolica by Moreno Cedroni & ice cream, tribute to Ferran Adrià	10,00
s.a. Gin tonic con Hendrick's , Monkey 47 o gin all'assenzio from the tunnel (Fever Tree elderflower, indian, mediterranean, light). & ice cream, tribute to Ferran Adrià	18,00

Luca e Moreno.....No Fish

- Snack
- .22 "Percebes" and crow's foot, mussel mayonnaise and citric caviar (3-14)
 - .22 Lobster sphere, black truffle and fermented mango (1-2-3-7-9)
 - .22 Butter bread (monkfish liver) and mandarin marmalade (1-4)
 - .22 Sea urchins and steamed veal brain, crunchy bread, parsley and mint oil, acidulated teaspoon (1-3-7-14)
 - .21 Memory of a trip to Vietnam:"eat and drink" grilled oyster , purple cabbage, apple (7-14)
- Main courses
- .22 Borettana onion, charcoal red turnip, parmesan and hazelnut sauce, glasswort, horseradish, helichrysum, licorice, flying fish roe (4-6-7-8)
 - .22 Octopus "heart", mascarpone and mustard, sweet and sour cucumber, mustard leaves and spices (7-10-14)
 - .22 " Fusilloro Verrigni" with herbs butter, monkfish tripe, almond and parmesan sauce, watercress and nasturtium (1-2-4-6-7-8)
 - .22 The pigeon breast aged in beeswax, mixed salad from the sea garden
 - .22 The pigeon leg's, cooked on the coals (6)
 - .22 Prawns royale, sour red prawns, hare marinated in soy and honey, fermented porcini and hazelnut sauce, raspberry drops (2-7-8-14)
 - .22 Thin line between sweet and savory (1-3-7)
 - .22 Banksy - You Lie
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 - .21 Sweet tribute (2-4-7-14)

The Luca and Moreno tasting menu is prepared exclusively for the entire table
Per person, drinks not included
Per person, six glasses of wine pairing

200,00
80,00

Childhood Memories

- .20 Aperitif: chilcano cocktail and fried shrimp stick (1-2-3)
- .18 Fried amberjack little cooked, panzanella, basil oil and crispy celery (4-6-7)
- .97 Four spoons, raw and cooked (2-4-9-14)
- .22 Fish soupe "inside", parsley oil (1-2-3-4-7-14)
- .16 Risotto, oyster, seaweed and sour cream, oyster lyo (1-7-14)
- .06 Parmesan "tortellini" with raw meat, basil jelly, tomato sauce and balsamic jam (1-3-7)
- .21 Charcoal grouper, yellow pumpkin, ginger, soy and rum sauce, burnt parsley (4-6-7)
- .06 Nitrogen zabaione (3-7)
- .12 ... and now who's going to wash the dishes? (1-3-7-8)
or
- .17 Pineapple, orange juice and anise star, salted caramel gelato, toasted corn crumble (1-3-7)
- .21 Sweet Tribute (2-4-7-14))

The Childhood Memories tasting menu is prepared exclusively for the entire table

per person, drinks not included	euro 180,00
per person, four glasses of wine pairing	euro 60,00

Mariella

- .21 Matured fishes and margarita cocktail cocktail (4)
- .98 Sushi & susci 8 raw fish path (1-2-3-4-6-7-9-14)
- .16 Prawns, yuzu mayonnaise, sweet and sour onion, smoked leeks fumè (2-3)
- .19 “Penne rigate Gentile”, sea urchins butter, dried scallops, wild herbs and charcoal grilled cuttlefish (1-7-10-14)
- .22 Senigallia-style cod, coconut lime and raspberry sauce (4)
- .16 Grilled sea eel, scent of laurel, turnip and fermented purple cabbage (4-6)
- .16 15 grams cube of white chocolate gelato, passion fruit sauce (3-7)
- .17 Tarte tatin – apple foam, caramel, crispy apple and earl grey sauce (1-3-7)
or
- .21 Frozen lake - raspberries in different forms: jam, streusel, foam, ice cream with yogurt. Blueberry, lime and vodka cocktail (1-7-11)
- .21 Sweet Tribute (2-4-7-14)

The Mariella tasting menu is prepared exclusively for the entire table

per person, drinks not included	euro 180,00
per person, four glasses of wine pairing	euro 60,00

Cream side dessert

.17	Tarte tatin / apple foam, caramel, crispy apple and earl grey tea sauce (1-3-7) + "Dorato" moscato passito, Az. Garofoli 2020	20,00 8,00
.06	"Castagnoli" fried profiteroles filled with chantilly cream, white chocolate mousse, lime zest and syrup (1-3-7) + French blue tea: a silky black tea with bergamot and royal blue flowers + Verdicchio passito Lina, Az. Santa Barbara 2018	20,00 8,00 10,00
.12	...who is washing the dishes? (1-3-7-8) + Sherry Pedro Ximenez, William & Humbert	20,00 8,00

Chocolate side dessert

.16	The cube: 25 grams of white chocolate gelato with passion fruit sauce (3-7) + Sauternes, Chateau Roumieu 2017	20,00 10,00
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Fruit and vegetables side dessert

.17	Pineapple with orange juice and star anise, salted caramel gelato, roasted corn crumble (1-3-7) + "Dorato" moscato passito, Az. Garofoli 2020	20,00 8,00
.22	Thin border between sweet and savory (1-3-7) + Kylix muffa nobile of verdicchio Monteccappone 2017	20,00 10,00
.21	Frozen lake- raspberries in different forms: Jam, streusel, foam, ice cream with yogurt. Blueberry, lime and vodka cocktail (1-3-7) + Vino di visciole Morello	20,00 6,00

Tasting

Due the complexity of its preparation, the menu should be ordered preferably by all the guests at the table

Menu Luca and Moreno	200,00
Menu Mariella	180,00
Childhood memories	180,00
If you want in addition to the chosen menu, you can add a dish	40,00

You can also choose dishes from the tasting menus

Two dishes per person	130,00
Three dishes per person	150,00

Annex II – Substance or products that cause allergy or intolerance

1. Cereal include gluten that is: wheat, rye, barley, spelt, kamut
2. Crustaceans
3. Eggs
4. Fish
5. Peanut
6. Soy
7. Milk and products made with milk (included lactose)
8. Shell fruit: almond, hazelnut, walnut, acagiù walnut, pecan walnut, Brazilian walnut, pistach
9. o, macadamia walnut or Queensland walnut
10. Celery
11. Mustard
12. Seed of sesame
13. Anhydride sulfur and solfits in concentration 10 mg/kg o 10 mg/L
14. Lupini beans
15. Molluscs

The fish destined to be consume raw, was subjected to prior treatment in accord with the requirements of CE regulation 853/2004 annex III section VIII chapter III letter D point 3.

We remind you to set the phone in silent mode and for photos do not use the flash.

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