



TASTING MENU

Welcome from the kitchen

Low temperature cooked egg, potatoes foam,
green steamed broccoli, black truffle and Parmigiano cheese froth

Beef tartare with homemade bread chips, accompanied
by local Bitto cheese cream, parsley deep sauce
and caper flowers in tempura

Aged Carnaroli risotto with french butter flavoured by lemon
from Sorrento, pan fried scallops and majoram

Scorpion fish soup served with evo oil's potato purè and
steamed seasonal vegetables

Pre dessert

Stewed pear cooked with red wine, almonds crumble
and vol au vent with cinnamon cream

Coccole

Only for the whole table

