

À LA CARTE

STARTERS

Parmigiana di melanzane 210

baked aubergine, parmigiano reggiano, san marzano

"Monkfish Crudo" 255

marinated monkfish with fennelseeds and lemon, tomato
water with stracciatella emulsion, oregano and bergamot

MAIN COURSE

Risotto 345

acquerello carnaroli, saffron, blue mussels and cacao

Linguine alla Nerano 325

pastificio dei campi, zucchini, basil, parmigiano reg-
giano and provolone del monaco

"Agnello" 395

loin of lamb, roasted paprika, turnip, samphire, pickled
wild garlic capers, roasted hazelnuts and lamb Jus

DESSERT

Crema di panna 155

white chocolate cream, herbal infusion, grapefruit
and rosemary gelato

"Tiramisú" 115

savoardi, coffee, cacao and mascarpone