



SE
NA
PE

OUR TASTING MENUS

ORME

⁽³⁻⁷⁾
GNUDO
ricotta, spinach, swiss chard

⁽¹⁻³⁻⁷⁾
TORTELLO
“vignarola” filling, potato

⁽⁷⁻⁹⁾
PORK
milk reduction, celeriac puree

+ DESSERT

35€



RINCONTARSI

6 courses
entirely chosen by the chefs

*“Edoardo & Federico have met for the first time in 2014 in London.
Working together they will soon understand to be one the “alter ego” of the other.
Two human being alike, that grow the same passion
for the kitchen and its innovation.*

*This tasting menu is entirely studied and realised
following the flows of ideas and knowledges of our two chefs...
Two friends that after 10 years will meet up again and will finally be proud of
opening a brand new restaurant together.”*

50€



Bread & Coverage 2,50

Our tasting menus are to be intended the same for the entire table

A L A C A R T E

(10-12)

BEEF TARTARE

mustard, pickles, capers, shallot
13

(7-9)

VEAL SWEETBREAD

charcoaled carrot, passion fruit
13

(1-6-8-12)

QUAIL

hazelnut, miso, black garlic
13

(8)

LEEK

oat milk, peanuts
11

(6-7)

CARDONCELLO

king oyster mushroom, cauliflower, liquorice
11

(3-7)

PUMPKIN

pumpkin flan, chestnut, stilton cheese
11

(1-8)

PICIO

long pasta, wild fennel, eel
14

(1-3-7-9-12)

TORTELLINO

filled pasta, deer filling, spiced broth
15

(1-3-7)

BOTTONE

filled pasta, ricotta cheese, black cabbage
14

(1-3-7-9-12)

TORTELLO

filled pasta, egg yolk, beef tartare, onion
15

(7-9)

PORK

milk reduction, celeriac puree
16

(7-12)

RABBIT

sausage & liver stuffed, yoghurt, swiss-chard
16

(9-12)

BEEF

beef gravy, charcoaled onion
20

(6-9-12)

PIGEON

baby spinach, grapes
20

D E S S E R T S

(1-7)

BLACK FOREST

cherry mousse, chocolate crumble

7

(1-3-7-8)

BANANA

banana, coffee, gianduja

7

(1-3-7-8)

MILLEFOGLIE

hazelnuts, chocolate, salted caramel

7

(1-3-7)

BREAD

bread pudding, blueberries, custard cream

7



ALLERGY LIST:

gluten 1 | crustaceans 2 | eggs 3 | fish 4 | peanuts 5 | soy 6 | milk 7 | nuts 8 |
celery 9 | mustard 10 | sesame 11 | sulphites 12 | lupins 13 | clams and shellfish 14

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AT THE END

BY THE GLASS

AMARO

4

SWEET WINE

5

GRAPPA

bianca, barrique

4

RUM | WHISKEY

5



BOTTLES

ROYAL TOKAJI

5 Puttonyos Aszù, 2017

55

BUKKURAM SOLE D'AGOSTO

Passito di Pantelleria, De Bartoli, 2022

95

VECCHIO SAMPERI PERPETUO

Marsala, De Bartoli

95

MARSALA SUPERIORE ORO RISERVA

Marsala, De Bartoli, 1988

150



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