Origini

VEAL SWEETBREAD
citrus, walnuts and arugula

BABY SQUID
Controne beans and escarole

RISOTTO
with "friarielli" bell peppers, buffalo buttermilk and shrimps

RICCIOLO
amalfi coast citrus, almond and sea urchin

TURBOT
sea herbs and potatoes

MERINGUE
wild strawberries and rosemary

SNUGGLES

170

Menu à la carte

2 courses and 1 dessert **160** | **190** *3 courses and 1 dessert*

Information on substances or products that cause allergies or intolerances are available by contacting the staff.