



SEMPRE VERDE

Where there is love there is life

Welcome from the Chef *V*

Maledetta Nostalgia *V GF*
Peas, vanilla, white peach, green tomato

Benvenuta Primavera *V GF*
Asparagus, Parmisan cheese, almond

Pasta e Fagioli *V*
Beans Miso pasta, honey, Prosecco

Sono al verde *V GF*
Vegetables terrine, truffle

Il Fiore in Chianti *V GF*
Panna Cotta, dogrose water, rosemary

Mai dire Mais *V GF*
Corn cremoso, caramel, ice cream

Petit Fours *V*



€130

Wine Pairing €90

The tasting menu is for the entire party

The tasting menu dishes are also available 'à la carte'
3 dishes of your choice €100



AMORE CARNALE

Who leaves, knows what he's leaving but not what he's looking for

Welcome from the Chef *v*

Doppia Natura *GF*

Chianina beef tartare, scallop, zucchini

Club Sandwich *GF*

Chicken, eel

Una Parmigiana che voleva diventare un Ramen *v*

Tagliolini, eggplant cream, oxidized broth

Anatra in tre atti *GF*

Duck, laurel, honey, roasted apricot

Madera Yakitori

Figs and livers crème brulee

Torna in Giappone con me *v*

Namelaka, miso caramel, kumquat

Terra Rossa *v*

Tomato chiffon, bread ice cream

Petit Four *v*



€150

Wine Pairing €100

Please inform us for any possible allergies or intolerances

For information about our allergy list please ask for the specific documentation

v – Vegetarian GF – Gluten Intolerant



OMAKASE

Ricomincio da tre...

€170

***Wine Pairing* €110**