

MENUS

TASTING MENUS

\Pùzaly/

7-Course Tasting Menu

80

\Chjùbica/

11-Course Tasting Menu

110

Le Calabrie:

4 Glasses Wine Pairing, only Calabrian Wines

25

39th Parallel:

4 Glasses Wine Pairing, Calabrian Wines and Sake

35

Physis:

4 Glasses Wine Pairing, only natural and craft Wines

40

Gaia:

5 Glasses Wine Pairing, includes Wines from Italy, Internationals and Sake.

50

*Tasting menus are mandatory for tables above 4 guests.

*Tasting menus will be the same for all the guests.

1. Peach, Tomato and Basil 14
2. Potatoes and Zucchini leaves soup 14
3. Sweetbreads, carrots and mustard 17
4. Quail à la Royale 20
5. Smoked eel Risotto, scallion and wild fennel 24
6. Black shallot Linguine, chives and 'Nduja 22
7. "Mushrooms Spaghetti"
8. Pigeon, Aubergine, blueberries and juniper 32
9. Rabbit, bell pepper and cucumber 30
10. Beer, kumquat and coriander 12
11. Pistachio, rosemary and elderflower 10

13. Cheese Tasting 15

Allergens:

1. Tomato, onion
2. Garlic, eggs, onion
3. Mustard, sulphites, lactose, mushrooms
4. Sulphites, garlic, mushrooms
5. Onion, lactose
6. Gluten, garlic, onion

7. Gluten, garlic, onion, mushrooms

8. Sulphites, garlic, onion, celery

9. Sulphites, garlic, onion, celery

10. Lactose, eggs, gluten

11. Lactose, nuts, eggs, gluten

12. -

13. Lactose