



Sensazioni

Tasting Menu

Consommé

Sant'Erasmo Island Purple Artichoke Broth

Chef's Welcome

Beetroot Casunziei · Anchovies in Saor · Risi e Bisi · Squid Cannolo

Bread

Extra-Virgin Olive Oil, Maldon Sea Salt, Whipped Normandy Butter



Starter

Raw Hamachi Amberjack, Spicy Fennel Jus

Dry Pasta

Spaghetti, Mantis Shrimp, Salted Lemon, Sea Grapes

Fish

Monkfish, Bagna Càuda, Green Asparagus



Dessert

Panna Cotta, Sweet Potato Caramel, Crumble,
25-Year Aged Bonini Balsamic Vinegar

120€

Menu available exclusively for the entire table





Da
LORENZO

AL GIARDINO SEGRETO

by Paolo Arnesen

