

I think of the Mediterranean as a fusion between Meditation and Earth, altering the meaning.

'Meditating' means scrutinizing with considerable attention, thinking and elaborating with the mind and spirit,

'Earth' instead means the planet we live in, the earth we walk on and cultivate, and figuratively speaking the blood and roots that hold us to something or someone.

Putting these two thoughts together means to me, meditating on our memories, on our history. The Mediterranean is the symbol of this all: a sea that has united different peoples, traditions and cultures for centuries.

The water of the Mediterranean Sea flows, mixes, contaminates and unites.

This is why my menu takes a little of everything that is 'inside' the Mediterranean, and transforms it into something new, different.

This menu is my interpretation of the Mediterranean culture *Mèdi/Terrae*.

A handwritten signature in blue ink, appearing to read "David" followed by a stylized monogram or flourish.

# Periplo

Smen  
*bread*

Trout  
*citrus, almond*

Fish wing  
*duck*

Risotto  
*buffalo cheese serum, licorice*

Tortelli pasta  
*mascarpone cheese, anchovy, citrus*

Donkey  
*pollen*

Pastilla  
*almond, ewe milk*

140

Pairing

70

# Anabasi Catabasi

Almond ricotta, sea urchin  
*bread*

Amberjack  
*lentil, duck liver, hazelnut*

Red mullet  
*heart, raisin, mastic*

Sweetcorn tagliolini pasta  
*mussel, cheek of pork*

Spaghettoni pasta  
*red prawn, sumac, greek basil*

Mushroom  
*sea snail, parsley*

Hoink hoink  
*eel*

Pigeon  
*scampi, red currant*

Cocoa

170

Pairing

90

## AB Origine

Ventricina of red tuna  
*bread*

Amberjack  
*lentil, duck liver, hazelnut*

Jerusalem artichoke

Tortelli pasta  
*cheese, black pepper, eel, onion*

Lamb  
*celeriac, carob*

Gentilino  
*sambuca molinari, coffee*

120

Pairing

60

"The fish destined to be eaten raw or practically raw was subjected to preventive reclamation treatment in compliance with the provisions of EC Regulation 853/2004, Annex III, section VIII, chapter 3, letter D, point 3." In the absence of fresh catch of the day, we will replace with fresh product cut down on board.