

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*.



Periplo

Ventricina of red tuna
bread

Smoked mackerel
plum, oxalis, hibiscus vinegar

Red prawn
fermented goat milk, oyster, fig leaf oil

Spaghetti pasta
chickpea, scampi, rosemary

Paccheri pasta
squid, orange

Turbot
zucchini leaf, caviar

Costantinople
sesame, yogurt

140

Pairing

70

Anabasi Catabasi

Almond ricotta, sea urchin
bread

Amberjack
lentil, duck liver, hazelnut

Red mullet
heart of duck, juniper, cherry

Risotto
buffalo milk serum, oyster, licorice

Tortelli pasta
mascarpone cheese, anchovy, citrus

Mushroom
sea snail, parsley

Eel
apricot, mustard

Pigeon
scampi

Cocoa

170

Pairing

90

AB Origine

Garum
bread

Jerusalem artichoke

Spaghetti pasta
rosehip, basil

Tortelli pasta
cheese, black pepper, eel, onion

Lamb
celeriac, plum

Mouth of truth
ricotta cheese, sour cherry, laurel

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.