

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

Tuna ventricina
bread

Oyster
kiwi scapece

Cod
cauliflower

Spelt spaghetti pasta
clam

Tortelli pasta cacio e pepe
eel, onion

Blu lobster
Marsala wine, terragon

Damask rose

200

Pairing

120

Anabasi Catabasi

Garum
bread

Red prawn
fermented ewe milk

Red mullet
heart of duck, juniper

Spaghetti pasta
chickpea, langoustine

Buckwheat ravioli pasta
potato, trout, sorrel

Gerusalem artichoke

Mushroom
sea snail, parsley

Guinea fowl
monkfish

Candied lentil
hazelnut, laurel

230

Pairing

140

"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.