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

Red Tuna ventricina
bread

Blue lobster
rhubarb

Ray
milk serum

Spaghettone pasta
zucchini scapece, shrimp

Elica pasta
rosehip, anchovy, caper

Red snapper
green pepper

Glasswort
apple

240

Wine pairing

160

The tasting menu will be made for the whole table

Anabasi Catabasi

Hay butter
bread

Red prawn
kefir

Sweetbread
mantis shrimp

Risone pasta
wild garlic, clam

Bottone pasta
mascarpone cheese, mackerel

Jerusalem artichoke
Squid kebab

Duck
sea anemone

Crème caramel
mullet

260

Wine pairing

180

The tasting menu will be made for the whole table

"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.