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 journey back to the origins of our cuisine, through the dishes that have shaped its identity. Expressions of a history, a territory, and a vision.

Sedimenti

Red tuna ventricina

Jerusalem artichoke

Spaghettone pasta
rosehip, anchovy, caper

Lamb
celeriac, date, leek

Black lemon
black garlic

220

Wine pairing

140

The tasting menu will be made for the whole table

A journey around the sea, along Mediterranean shores,
through depths and ports of call.
A gastronomic journey that tells the story
of the sea through its products, its seasons,
and its infinite nuances.

Periplo

Labneh
mackerel, basil

Anchovy
bread, wild fennel

Cod
turnip, horseradish

Spaghettone pasta alla matticella
artichoke, scampi

Risone pasta
red mullet, sea urchin, crusco pepper

Grouper in marine fricassee
fish egg, caper, candied citron

Cheese
pear

250

Wine pairing

160

The tasting menu will be made for the whole table

Between land and sea, a journey in two directions:
ascent and descent, surface and depth.
The Mediterranean told through its products.

Anabasi Catabasi

Butter
tuna heart

Smoked mackerel gilda
olive, green pepper

Sweetbread
mantis shrimp, salted lemon

Ditalini pasta
pumpkin, mullet bottarga, veal marrow

Potato dumpling
smoked eel, beetroot, oyster

Cauliflower
caviar

Kebab
squid, lardo di colonnata, cucumber

Pigeon
red mullet salmì, venus clam

Jerusalem artichoke
sea urchin, hazelnut

280

Wine pairing

200

The tasting menu will be made for the whole table