

  
TASTING MENU

*Roots and Visions*

*Marine sensations and Scent of Amalfi*

euro 140

4 COURSE ITINERARY



Prelude "Little Welcome Bites"

Binchotan-seared yellowfin tuna tataki, sweet potatoes, horseradish, and yuzu spheres<sup>4,7</sup>

Tortello with scampi, lime, sautéed escarole and salted almond  
with a bisque flavoured with aromatic and botanical Gin Roku<sup>1,2,3,7,8</sup>

Mediterranean sea amberjack delicately cooked at 65° in aromatic oil, accompanied  
from textured celeriac and Caserta pork lard<sup>4,7</sup>

Amalfi lemon and Tahitian vanilla cream with a very thin meringue<sup>3,7</sup>

Whisper of Sweetness

"La divina" wine pairing with 4 glasses 100 euro

The menu is accompanied by the OLIO PUJIE selection produced for the Executive Chef ENRICO RUGGIERO

  
TASTING MENU

*Waves, Earth and Citrus*

*Sensory Journey between waves, earth and citrus scents*

euro 170

7 COURSE ITINERARY



Prelude "Little Welcome Bites"

Sicilian red shrimp seared over a high flame, lemon gel from our terraces and fennel flower<sup>2</sup>

Summer potato cappuccino and topinambur, wild fennel and hazelnut powder from Giffoni<sup>7,8</sup>

Acquerello Risotto with buffalo blue cheese and Costa D'Amalfi Rosè DOC - Marisa Cuomo wine foam<sup>7,9</sup>

Tagliolini semolina squid ink, lime and sea urchins from the Ionian Sea<sup>1,3,4,7,13</sup>

Atlantic cooked lobster with semi salted butter, seasonal baby vegetables and delicate seafood notes<sup>2,7</sup>

Milk from Local mountain "Lattari" slightly smoked, hay air, crunchy almond crumble and Maldon salt flakes<sup>7,8</sup>

Bergamot sorbet, Amalfi Coast citrus coulis, candied peel

Whisper of Sweetness

"La dolce vita" wine pairing with 6 glasses 140 euro

The menu is accompanied by the OLIO PUJIE selection produced for the Executive Chef ENRICO RUGGIERO



Discover the story  
of Executive Chef Enrico Ruggiero  
and let us guide you on a journey  
among the authentic flavors of the Amalfi Coast  
and its boundless creativity



  
TASTING MENU

# Vegetable Essence

A plant – based trail through the colors, scents and flavors of nature

euro 90

5 COURSE ITINERARY



Prelude “Little Welcome Bites”

Smoked beetroot tartare,  
dehydrated capers, almond cream, lemon oil<sup>8</sup>

Fennel and Green Apple Ceviche

Gragnano bronze-drawn spaghetti,  
Voghera black garlic, dry crusco peppers, and parsley oil<sup>17</sup>

Cauliflower steak,  
vegetable stock, toasted hazelnut and black lemon<sup>8</sup>

Valrhona 70% dark chocolate,  
Pujie oil, sea salt and bitter citrus fruits<sup>7</sup>

“Roots and Vine” wine pairing with 4 glasses 80 euro

The menu is accompanied by the OLIO PUJIE selection  
produced for the Executive Chef ENRICO RUGGIERO



List of substances or products that cause  
allergies or intolerances that can be used in  
this establishment and are present  
in Annex II of EU Regulation 1169/2011

