

We wanted to create a distinctive dining experience showcasing our culinary ambition
and the best ingredients the season has to offer

E X pression

A sequence of free-hand creations for who is willing to explore in depth our gastronomic intentions

X 6

Six dishes Euro. 110

A selection of four glasses of wine for pairing Euro.65

X 10

Ten dishes Euro. 150

A selection of six glasses of wine for pairing Euro.95

Our menus are realized for the entire table due to their complexity.

EXpression to share....

A series of unique dishes created with a distinctive feeling in mind, the joy of sharing around the table.

EXpression to share are single servings.

One or more servings can be shared among the guests at the table.

Lamb tartare, oyster emulsion and spicy capsicum powder
29,00

Fregula, plankton, warty-venus clams and caviar
32,00

Pigeon in purple corn crust
Hoshigaki, platano cream and black truffle
80,00

Malaga 2.0
25,00

Starter

Carbonara egg 65°

28,00

Radicchio tardivo, taleggio and toasted sunflower seeds

30,00

Lamb tartare, oyster emulsion and spicy capsicum powder

29,00

Scallops ceviche

Roasted avocado and 'nduja's struffoli

30,00

Cardoncello, almond, flax seeds and barbeque broccoli rabe

28,00

Raw tuna and herbs

wrapped in chard leaves

(to be eaten with your hands)

30,00

Rice and Pasta

Pasta tomatoes, anchovies, buffalo cream and lovage

29,00

“Encased” risotto

mushrooms and hazelnut

30,00

Fregula, plankton, warty-venus clams and caviar

32,00

Anti-Pasta

Red prawns and razor clams

30,00

Pork ravioli, orange and sansho

Smoked onions broth

30,00

Fish soup ravioli

Raw and cooked seafood

29,00

Main course

Eel from Comacchio

crushed spelt and carpione sorbet

38,00

Lobster and grilled black cabbage

Caper leaves, lemon and celeriac

45,00

Lamb and mole

Lattuce and lemon's chia seeds

38,00

Pigeon in purple corn crust

Hoshigaki, platano cream and black truffle

80,00

Minimum for two guests

Smoked Wagyu beef, peanut puree and Aubergine

42,00

Dessert

Yuzu, almond and chamomille

20,00

Apple, pine nuts and jasmine blossom

20,00

Black forest 2016

20,00

White chocolate, coconut and blueberries

20,00

Malaga 2.0

25,00