

# EMOTION

## Amuse Bouches

Granny Smith Gazpacho  
Cuttlefish | Egg Yolk  
Shell | Cucumber | Tonic  
Beef Tatar | Black Garlic  
Langostino | Ginger  
Octopus Gallega  
Chicken Piri-Piri  
Duck Liver | Mango | Licorice  
Crustacean | Chips

## Bread

Focaccia | Mediterranean Buffalo Butter  
Matteo's Olive Oil  
Grissini | Parma Ham  
Green Olive

## Menu

### *8-Course Menu*

Creations of Matteo Ferrantino,

every dish is based  
on evoking gastronomical  
emotions and sensations.

## Petit Four

Arabica  
Mascarpone  
Peanut  
Almond  
Pine Nut

8 Course Menu 160 € - Wine Pairing 110 €