EMOTION

Amuse Bouches
Green Apple | Gazpacho
Oyster Pearl
Cucumber | Dill | Boquerones
Beef Tatar | Black Garlic
Duck Liver | Corn | Licorice
Octopus Gallega
Bacalhau Brandade | Chickpeas
Chicken Piri-Piri
Crustaceans Tortilla

Bread
Focaccia | Mediterranean Buffalo Butter
Grissini | Lardo
Green Olive | Anchovy

Menu
8-Course Menu
Creations of Matteo Ferrantino
every dish is based
on evoking gastronomical
emotions and sensations.

Petit Four
Mocha | Pine Nut | Cinnamon
Almond | Tangerine
Mascarpone | Baileys | Amaretto
Salted Caramel Praline
Peanut

8 Course Menu 175 € - Wine Paring 120 €