



"We want the gastronomic experience to be fulfilling and fun.  
We are ready to involve you"

Ada Stifani



## Percepire

TIME | MATTER | ORIGINS

Artichoke | spicy zabaione | blackberry's

Leek | smoked butter | porcini mushrooms

Felicetti single grain spaghetti | root jus | yolk | chamomile

Topinambur | Canara onion | celeriac | grain

Ciaramicola | ricotta cheese of Montecristo | passion fruit | black sesame

75

Wine pairing

35



## Storytelling

COLOR | ENCHANTMENT | FUTURE

Aquanaria | Sea bass | capers | foiegras

Trout | garum | wild herbs

Quail | curly | alchechengi

Red turnip gnocchi | smoked eel | apple | dill

Felicetti single grain spaghetti | root jus | yolk | chamomile

Pigeon | patè | Mais | amaranth

Tarte tatin | quinces | ginger ice cream

90

Wine pairing

50



## À la carte

Artichoke | spicy zabaione | blackberry's | 20

Leek | smoked butter | porcini mushrooms | 20

Trout | garum | wild herbs | 22

Red turnip gnocchi | smoked eel | apple | dill | 24

Ravioli | Smoked Colfiorito Potatoes | Peanuts | Wild Fennel | 24

Felicetti single grain spaghetti | root jus | yolk | chamomile | 24

Pigeon | patè | Mais | amaranth | 34

Eel | Tegamaccio | Black Garlic | Frisella Bread | 30

Roa deer | red fruits | cauliflower | chamomile | 34

Tarte tatin | quinces | ginger ice cream | 14

Sheep Yogurt | Cooking Banana | Mango | 14

Ciaramicola | ricotta cheese of Montecristo | passion fruit | black sesame | 14

Cover charge 5

Water 4