

ada

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

Ada Stifani



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PERCEPIRE

COLOR | ENCHANTING | FUTURE

Chef's welcome

La quaglia va in Puglia
Quail | sea urchins | alchechengi

Ricordo d'infanzia
Spaghetto | jus of vegetables | hollandaise sauce | chamomile

Tra Umbria e Puglia
Lamb | lampascioni | red fruits

Bean to bar
Chocolate ganache | praline | nibs

70

WINE PAIRING

30

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STORYTELLING

TIME | METTER | ORIGIN

Chef'S welcome

Cozze alla tarantina
Mussels | bread | friggitelli | red mullet soup

Spunzali
Leek | charcoal oil | mushrooms

Tagliatella di cardoncello
Cardoncello mushroom | langoustin

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Ciceri e tria
Capelli d'angelo pasta | chickpeas | clams

Scapece gallipolina
Rabbit cappelletti in salmì | scapece gallipolina | umeboshi

Declinazione di coniglio
Raviolo of offal | braised beef croquette | fillet with hay

Signature dish.. Il piccione
Pigeon | wild mint | lavender

Q.B.
Qb ice cream | pears

110

WINE PAIRING 60



À LA CARTE

Spunzali

Leak | charcoal oil | mushrooms | 25

La quaglia va in Puglia

Quail | sea urchins | alchechengi | 25

Ricordi d'infanzia

Spaghetto | jus of vegetables | hollandaise sauce | chamomile | 25

Scapece gallipolina

Rabbit cappelletti in salmì | scapece gallipolina | umeboshi | 25

Tra Umbria e Puglia

Lamb | lampacioni | red fruits | 35

Signature dish... Il piccione

Pigeon | wild mint | lavender | 40

Service 5

Water 5

Extra bread 4