

In creating these menus, I've drawn inspiration from Dalí
and the Surrealists to create dishes to delight.
The first menu, 'The Persistence of Memory',
is a meditation on how memories, repeated tasting,
and time affect our perception of a flavour.
It's named after Dalí's famous painting of clocks – which was,
in its turn, inspired by the flowing form
of Camembert left in the sun.

The second menu, 'Metamorphosis', explores themes
of change and evolution – my own,
and that of the ingredients I use.

In both menus, I strive to use
every part of the ingredients I choose,
maximising their capabilities and minimising waste.

I believe that all food must give pleasure:
it must be able to surprise, by opening windows onto memories
through familiar scents and flavours.

I love using 'forgotten' local ingredients to take diners
on a journey, as I draw inspiration from the past
and search for new future traditions.

I hope you enjoy.

SALVATORE BIANCO
EXECUTIVE CHEF

THE PERSISTENCE OF MEMORY

*A meditation on time,
and how it affects taste and emotion*

TASTING MENU
€220 PER PERSON

SHRIMP

Spring water, ramen, parsley and seaweed
(1, 2, 3, 4, 9, 12, 14)

GOLDEN TOMATO

Tomato, bread
(1, 3, 5, 6, 7)

CUTTLEFISH

Roman braised spring vegetables, seafood and samphire
(1, 2, 4, 6, 7, 9, 14)

SPAGHETTI

Acorn, coffee, tobacco, barley
(1, 3, 5, 7, 8, 9)

GREEN ZONE

Musdea fish, scallops and caviar
(2, 4, 7, 8, 9, 12, 14)

RED MULLET

Seafood mayonnaise, lime and sea fennel
(2, 4, 5, 7, 9, 12, 14)

PIGEON

Cranberries, dandelion and mushroom
(1, 5, 6, 8, 9, 12)

'VIRGILIO MAGO'

Lemon, sea fennel, seawater
(1, 3, 5, 7, 8)

THIS TASTING MENU IS DESIGNED TO BE ENJOYED BY THE WHOLE TABLE

According to the working requirements, food may be subjected to blast chilling up to -18°C.
Our raw fish undergoes a process of blast chilling in order to guarantee the absolute integrity of the product.
Vat is included. A discretionary 5% employee benefit charge will also be added to your final bill.

METAMORPHOSIS

*An expression of change
and evolution*

TASTING MENU
€200 PER PERSON

TUNA

White asparagus, caviar and kombucha
(1, 2, 4, 6, 7, 8, 9, 12, 14)

FENNEL

Pink pepper, balsamic vinegar
(1, 5, 7, 8, 9, 10)

SWEETBREAD

Artichoke, aromatic herbs
(1, 5, 7, 8, 9, 12)

FETTUCINE... !?

Parmigiano-Reggiano aged 62 months, chicken
(1, 2, 3, 5, 6, 7, 8, 9, 10, 11, 12)

TURBOT

Mushrooms, courgette and lemon
(4, 7, 9, 14)

TIRAMISU

Bitter-herb coffee vinegar
(1, 3, 7, 8)

PAIRED WITH
OUR SOMMELIER'S CHOICE
€120 PER PERSON

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MENU À LA CARTE

THREE COURSES AND DESSERT

€180

DISHES TO BE SELECTED
FROM THE TASTING MENU AND DESSERT MENU

PLEASE ASK THE TEAM FOR MORE

If you have any food allergy or intolerance please let a member of the restaurant team know upon placing your order.
Allergens: 1. Contains gluten 2. Contains crustaceans 3. Contains eggs 4. Contains fish
5. Contains peanuts 6. Contains soy 7. Contains milk 8. Contains tree nuts 9. Contains celery 10. Contains mustard
11. Contains sesame 12. Contains sulphur dioxide or sulphites 13. Contains lupin 14. Contains molluscs

