



TASTING MENU

THE TASTING MENU IS REALIZED FOR ALL THE TABLE

MAGICO

Amberjack marinated, basil and fennel sauce, raspberry

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Spaghettone, "Gallipoli" red raw prawns, sea urchin and truffle

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Seabass panko breaded , San Vito's Carrot cream, pistachio and mint

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Cassata ricotta, Valrhona Chocolate and pistachio ice-cream

MAGICO € 180 per person

WINE PAIRING € 80 (4 glasses)

CHARMING

Raw: red prawns, scampi, tuna, caviar, grapefruit and celery

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Pork pluma, celeriac purè and murgìa black truffle

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Trucioli pasta, lobster, roasted tomato, capers and truffle

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Tagliatella burnt-wheat, spinach cream, "cardoncello" mushrooms e and Capocollo Salami crunchy

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Turbot, leeks purè, blueberry and onion

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Puff Pastry, Matcha tè cream , caramel sauce, banana and coffee ice-cream

CHARMING € 220 per person

WINE PAIRING € 120 (5 glasses)