



EAT
YOUR
HEART
OUT

CAMP CORI
R O M A

STARTERS

Onion soup idea	15
Oriental flavored raw scallops*	23
Croaker, artichoke, herbs, mussels and saffron sauce*	22
Raw beef marinated in coffee, miso, anchovies, hazelnut, black truffle	20
Sweetbreads, grilled turnip greens, sea jelly*	20

FIRST COURSES

Gnocchi soufflé with duck in casserole, goat cheese, chanterelles	22
Tagliolini garlic, oil and chili, sea urchins, buffalo mozzarella*	30
Mountain pines risotto, lavender, frog legs*	26
Port of Anzio soup*	26
Oxtail's vaccinara plin ravioli, celery granita	20
Sensorial 'Cacio & Pepe'	18

MAIN COURSES

Parsnip, vadouvan carrots, grapefruit, ginger	18
Turbot in crepinette, cauliflower, quinoa, wild herbs*	32
Dry aged amberjack, pumpkin, paprika, dill infused fish reduction*	32
Lamb from Lazio, mushrooms babaganoush, yogurt, curry sauce*	32
Roasted pigeon, chestnuts, pomegranate, shallot*	32
Roasted chicken stuffed with truffle, chicory, mashed potato, escarole (2ppl.)	60

DESSERTS

Coconut, chocolate, tabacco, sumac	14
Cottage cheese, beetroot	12
Roots, white chocolate, vanilla	14
Lemon and licorice	12
Hazelnut, chocolate, salted caramel	14

FOOD TASTING



EMOTIONS 5 COURSES 75

JOURNEY 7 COURSES 95

NATURE 4 COURSES 50

The set menu is available only for the entire table.

WINE TASTING



3 GLASSES SOMMELIER SELECTION 35

5 GLASSES SOMMELIER SELECTION 45

7 GLASSES SOMMELIER SELECTION 65