

STARTERS

Bonito, coconut, buffalo milk, asparagus and shirodashi*	24
Baked Potatoes	22
Scallops, caviar and turnips*	24
Raw beef marinated in coffee and miso, goji and hazelnut	25
Foie gras terrine, 30-hour eel*	32

FIRST COURSES

Sensorial "Cacio & Pepe"	22
Spaghetti "Anciant Roman" onion garum	25
Mountain pine risotto and frog legs*	26
Tribute to Anzio*	28
Tagliolini with solina flour, oxtail and lactofermented hazelnut	24
Tortlello stuffed with mackerel, shallots, and lemon leaves*	25

MAIN COURSES

Celeriac, nuts and pomegranate	23
Monkfish, ankimo, legume salad and bamboo*	35
Sole, escarole and amaranth*	34
Piglet, cabbage and apple	32
Hanger steak, mushrooms and cherries	28
Roasted chicken stuffed with truffle (2p.p.)	70

DESSERTS

Lemon and licorice	15
Cottage cheese and beetroot	15
Banana, rum and caramel	15
Pear, chocolate and roccaverano robiola cheese	15
Hazelnut, dulcey and dark chocolate	15

FOOD TASTING



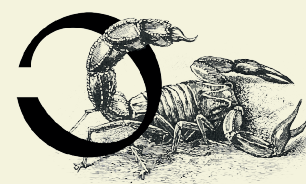
NATURE 4 COURSES 70

EMOTIONS 5 COURSES 90

PASSION 7 COURSES 110

The set menu is available only
for the entire table.

WINE TASTING



5 GLASSES 60

7 GLASSES 80



EAT
YOUR
HEART
OUT

CAMP CORI
R O M A