

STARTERS

Eggplant and Tremella	22
Le Jardin à la royale	23
Bonito, coconut, buffalo mozzarella, glasswort*	24
Scallops, caviar and turnips*	24
Raw beef marinated in coffee and miso, goji and hazelnut	24

FIRST COURSES

Sensorial "Cacio & Pepe"	22
Grilled gnocchi, parsley root and green tomatoes	24
Spaghetti "Ancient Roman" onion garum	25
Mountain pine risotto and frog legs*	26
Homage to Anzio*	28
Tortello stuffed with mackerel, shallots and lemon leaves*	25

MAIN COURSES

Celeriac, nuts and raspberry	23
Sole, escarole and amaranth*	34
Lobster in triple service*	65
Sheep, rhubarb and chard	30
Piglet, apple and dandelion	32
Roasted chicken stuffed with truffle (2p.p.)	65

DESSERTS

Cottage cheese and beetroot	15
Peach, hibiscus and honey	15
Lemon and liquorice	15
Pear, chocolate and Roccaverano robiola cheese	15
Banana, rum and caramel	15

FOOD TASTING



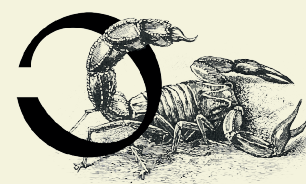
NATURE
5 COURSES
70

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