TO BEGIN

Asparagus and Buffalo Mozzarella	22
Expressions of Mushroom*	26
Salt Cod "Tiramisù"*	24
Foie Gras, 30-Hour Eel and Mandarin*	32

PASTA & RICE

"Al Bronzo Barilla" Fusilli, Peas, Mint and Pecorino	24
Ancient Roman Spaghetti and Onion Garum	26
Mountain Pine Risotto, Frog Legs and Daidai Ponzu*	28
Coppa-Stuffed Tortelli, White Prawn and Cantaloupe*	26
The Queen "Amatriciana"	24

MAIN COURSES

Radicchio, Cashews and Raspberry	24
Marinated Sole "Scapece" Style*	36
Monkfish, Green Beans and Caviar*	34
Spiced Quail "Alla Diavola"	34
Truffle-Stuffed Chicken in Cocotte (2 P.P)	75

DESSERTS

Hazelnut, Dulcey and Dark Chocolate	15
Ricotta and Beetroot	15
Banana, Rum and Caramel	15
Cherries, Pollen and Vanilla	15

TASTING JOURNEYS



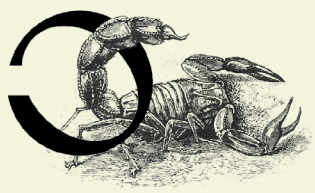
NATURE'S IMPRINT
5 COURSES
75

EMOTIONS
6 COURSES
105

FEARLESS
7 COURSES
120

The set menu is available only for the entire table.

WINE PAIRING



5 GLASSES
60

6 GLASSES
70

7 GLASSES
80

*Defrosted product. The product complies with the requirements set out in the note of the Ministry of Health 4379-P dated 17/02/2011
For any information on substances and allergens, please refer to the appropriate documentation that the staff can provide,
upon request, pursuant to EU Reg. 1169/2011 Circular Ministry of Health 6/2/2015.

CAMPOCORI
ROMA

