Reale Tasting Menu

Tomato gaspacho and strawberries

Mixed wild greens with almond and gin

Carrot

Cazzarielli pasta, Swiss chard and lemon

Bread

Watermelon and tomato

Barbecued red onion, herbs and Montepulciano

Eggplant and peach caramel

Rice, green pepper and golden apple

Warm mushroom salad

Roasted endive

Plum, whipped cream and bay leaves

Parrozzo and fruit

190€

Pairing 100€

The menu should be ordered by the entire table

A choice of maximum other 3 dishes from the A' la Carte Menu may be added to the tasting menu at the price of 30 € each

Reale à la carte

Trout, bay leaves and almond

55€

Eel, lemon, roasted garlic and chilli pepper

55€

Sea bas and lemon

70€

Lentils, hazelnut and onion

40€

Eggplant and peach caramel

40€

Onion reduction, parmigiano buttons and toasted saffron

50€

Sheep ricotta cheese ravioli and water

40€

Fettuccelle with red prawns and pink pepper

60 €

Fusilli with chicken, rosemary, and green pepper powder

50€

Lamb, mustard and anise

70€

Pigeon and pistachio

70€

Smoked beef tenderloin and potatoes

70€

Cold duck and smoked duck water

70€

Licorice granita, white vinegar and white chocolate

30€

Essenza

30€

Meringue, raspberry and caramel

30€

Plum, whipped cream and bay leaves

30€

Minimum 3 dishes per person

We would like to inform our guests that some products have been treated with the blast chilling and freezing process according with the regional low n. 852/04
If you want to know the allergens contained in our dishes you can consult the information note.
Please ask to our staff
The menus are sanitized at each use with a biocide product approved by the Ministry of Health.