

Reale Tasting Menu

Black cabbage

Broccoli leaf and anise

Potato soupe

Bread

Beetroot, uva fragola grapes and rocket salad

Gratinée cauliflower *or* Trout, bay leaves and almond

Lentils, hazelnut and garlic

Pasta, Savoy cabbage, horseradish and broth

Artichoke and rosemary *or* Lamb, sheep milk and cinnamon

Spaghettone, broccoli rabe and lemon

Roasted endive

Caramelized crêpes with custard and clementines

Parrozzo and fruit

210 €

Pairing 100 €

The menu should be ordered by the entire table

A choice of maximum 3 dishes from the à la carte menu may be added to the tasting menu
at the price of 30 E each.

Reale à la carte

Lentils, hazelnut and garlic

45 €

Gratinée cauliflower

45 €

Trout, bay leaves and almond

55 €

Eel, lemon, roasted garlic and chilli pepper

55 €

Tongue, black truffle, lentils and hazelnut

60 €

Onion reduction, parmigiano buttons and toasted saffron

50 €

Sheep ricotta cheese ravioli and water

45 €

Fettuccelle with red prawns and pink pepper

60 €

Fusilli with chicken, rosemary, and green pepper powder

50 €

Lamb, sheep milk and cinnamon

70 €

Pigeon and pistachio

70 €

Smoked beef tenderloin and potatoes

70 €

Licorice granita, white vinegar and white chocolate

30 €

Essenza

30 €

Meringue, raspberry and caramel

30 €

Bread and chocolate

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 law 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.