

## Reale Tasting Menu

Apricot, capers and oregano

Carrot

Roasted cuttlefish and pink pepper

Bread

Watermelon and tomato

Trout, bay leaves and almond

Cold rice, green pepper and golden apple

Warm Swiss chard salad

Lamb, sheep milk and cinnamon

Spaghetti with tomato and lemon

Roasted endive

Cherry and chocolate

Pistachio and sage ice cream - Parrozzo – Peach marinated in Montepulciano and anise

210 €

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

Eggplant and peach caramel

45 €

Lentils, hazelnut and onion

40 €

Roasted cuttlefish and pink pepper

55 €

Trout, bay leaves and almond

55 €

Eel, lemon, roasted garlic and chilli pepper

55 €

Onion reduction, parmigiano buttons and toasted saffron

50 €

Sheep ricotta cheese ravioli and water

45 €

Fettucelle and red prawns

60 €

Cold spaghetti with lamb and frigitelli pepper

50 €

Pigeon and pistachio

70 €

Lamb, sheep milk and cinnamon

70 €

Smoked beef tenderloin and potatoes

70 €

Glazed chicken, chicken livers paté with Swiss chard and potatoes salad

70 €

Licorice granita, white vinegar and white chocolate

30 €

Essenza

30 €

Meringue, raspberry and caramel

30 €

Cherry 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.