

## REALE TASTING MENU

Cucumber and mixed wild greens

Oyster and chicory

Fresh pasta and radish

Bread

Zucchini, cinnamon and pink pepper

Cod and fig leaf

Lettuce and almond

Pork "in carpione" and anise

Roasted eggplant and rosemary

Cold spaghetti, parsley and chili pepper

Peach and bell pepper

Fruit

250 €

Pairing 120 €

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 € each

## REALE À LA CARTE

Roasted eggplant and rosemary

50 €

Watermelon and tomato

50 €

Lettuce and almond

50 €

Roasted endive

50 €

Onion reduction, parmigiano buttons and toasted saffron

50 €

Sheep's milk ricotta ravioli and water

50 €

Cold pasta with squid

50 €

Spaghetti with Swiss chard

50 €

Trout, bay leaves and almond

70 €

Monkfish and potato

80 €

Eel, lemon, roasted garlic and chili pepper

70 €

Pigeon and pistachio

80 €

Pork "in carpione" and anise

70 €

Lamb, sheep's milk and cinnamon

80 €

Licorice granita, white vinegar and white chocolate

30 €

Essenza

30 €

Peach and bell pepper

30 €

Meringue, raspberry and caramel

30 €

Minimum 3 dishes per person

Some of our products are blast-chilled or frozen in accordance with EC Regulation No. 852/04.

Information regarding allergens is available in our documentation or upon request from our staff.

Menus are sanitized after each use with products approved by the Ministry of Health.