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 spaghettini, 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.

The COD and SQUID used in the menu were purchased frozen.

All detailed information regarding the INGREDIENTS of each individual dish on the menu is contained in the INGREDIENTS BOOK, which can be requested from the dining room staff.