

TASTING MENU CHOSEN
BY THE CHEF

Praja i Focu Beach

4 DISHES
75 EURO

The Coast of the Gods

5 DISHES
85 EURO

A land between two seas

6 DISHES
100 EURO

NOTE: THE TASTING JOURNEY WILL BE THE SAME FOR EVERYONE AT THE TABLE EXCEPT FOR GUESTS WITH ALLERGIES AND/OR INTOLERANCES.

Each dish on this menu speaks of our territory. We have selected food and wine that best represents the work of small Calabrian farms and breeders. We choose only the most delicious vegetables, most fragrant herbs, and pulpiest fruit directly from our gardens. All of our menus closely follow the seasons, highlighting the raw materials provided by the land. Some dishes may undergo slight variations due to ingredient availability.

Red-hot octopus soppressata, octopus
reduction, Carìa white beans,
and Swiss chard sautéed with garlic, oil,
and chili pepper

ALLERGENS 9,14

26

Seasonal vegetable cheesecake,
grissino bread stick, salted almonds,
and blueberry reduction

ALLERGENS 1,7

22

Hand-cut Podolico veal tartare,
organic poché egg, and Pollino
summer truffles

ALLERGENS 3,10

26

Risotto made from Carnaroli
Gran Riserva di Sibari rice with Reggio
Calabria bergamot DOP and crudo
of red shrimp from Capo Vaticano

ALLERGENS 2,7,12

30

Tortelli with Silano black pork, crispy
soppressata, slow-wilted cherry tomato,
and meat stock

ALLERGENS 1,3,7,12

28

Pastificio Gentile paccheri au gratin,
eggplant from our garden, ricotta salata
cheese, and basil sauce

ALLERGENS 7

24

Seared red tuna from the Aeolian
Islands served tataki-style
with the Tropea red onion PGI
in four different consistencies

ALLERGENS 4

32

Lamb loin, morels, and celeriac purée

32

“Game” of vegetables from our garden

25

Bergamot parfait, caramelized almonds,
raspberry sorbet

ALLERGENS 3,7,8

12

Calabrian DOP licorice crème brûlée
and citrus gelato

ALLERGENS 3,7

12

Dessert of the day

12

ALLERGENS

The dishes may contain one or more allergens belonging to the 14 types of allergens according to the new regulations REG CE 1169/11, guests with food intolerances or allergies are pleased to inform us. Our friendly staff will be pleased to give all the information on our proposal, based on your requirements.

1. CEREALS CONTAINING GLUTEN AND PRODUCTS THEREOF
2. CRUSTACEANS AND PRODUCTS THEREOF
3. EGGS AND PRODUCTS THEREOF
4. FISH AND PRODUCTS THEREOF
5. PEANUTS AND PRODUCTS THEREOF
6. SOYBEANS AND PRODUCTS THEREOF
7. MILK AND PRODUCTS THEREOF (INCLUDING LACTOSE)
8. NUTS AND PRODUCTS THEREOF
9. CELERY AND PRODUCTS THEREOF
10. MUSTARD AND PRODUCTS THEREOF
11. SESAME SEEDS AND PRODUCTS THEREOF
12. SULPHUR DIOXIDE AND SULPHITES
13. LUPIN AND PRODUCTS THEREOF
14. MOLLUSCS AND PRODUCTS THEREOF