Menù Degustazione Otto

As an ambassador of Italian cuisine, Executive Chef Roberto Toro firmly believes in the values of the Mediterranean diet. His creativity is influenced by childhood memories, especially the time he spent in the kitchen with his mother and family members.

"If you can start with exceptional raw materials, you don't have to alter the ingredients, you just have to know how to enhance them."

— Roberto Toro

Let us take you through a sensory journey to discover new perspectives. Eight contemporary dishes, contaminated with the taste of the Mediterranean tradition.

Tasting Menu 220
Selection of Cheeses 30
Wine pairing 200
Wine pairing 260 with a glass of Chateau d'Yquem

You can order a la carte by choosing from the courses of the various tasting menus:

Three Course Menu in addition to Dessert 165
For each dish with white truffle, a supplement of 10 euros applies.
Wine pairing 135

Crown your dining experience with a Champagne pairing chosen by our Sommelier:

Champagne pairing 240
Krug pairing 350

Menù Degustazione ... Il mare intorno all'isola

BON APPÉTIT

SCAMPI
foie gras, chestnut, pomegranate wild rice

OCTOPUS
escarole, spring onion, wild fennel

LINGUINE
roasted pepper extract, prawn, sesame

AMBERJACK
trunzu cabbage, leche de tigre, sea grape

ENTRE TEMPS

TARTE TATIN
crème fraîche, Earl Grey tea ice cream

Tasting Menu 190
Cheese Selection 30
Wine pairing 160

Menù Degustazione ... Le tre valli siciliane

BON APPÉTIT

BEEF
salsa verde, egg, hazelnuts, black truffle

SWEETBREAD
coffee, celeriac, oyster leaf, chicory

TORTELLI
rabbit, carrots, provola, white truffle

LAMB
garlic, horseradish, chamomile, bergamot

ENTRE TEMPS

PEAR
porcini mushrooms, hazelnut, chocolate

Tasting Menu 200
Cheese Selection 30
Wine pairing 160

Menù Degustazione ... Orto una scelta di gusto

BON APPÉTIT

TURNIP
green apple

BLACK KALE
cashew nuts, orange, turmeric

RISOTTO
black kale, anis, tangor, white truffle

ENDIVE
kimchi, peanut butter, basil oil

ENTRE TEMPS

CARROT
mango, lemon, almond

Tasting Menu 180
Cheese Selection 30
Wine pairing 160

(V) vegetarian - (VG) vegan - (GF) gluten-free
Prices in euros, service included - VAT included

Our commitment to sustainability is also reflected in the choice of local products, including fish, meat, dairy, fruits, and vegetables, many of which come from local suppliers. Our coffee and tea are green certified and come from fair trade partnerships.
Information on Food Allergies: Some dishes and beverages may contain one or more of the 14 allergens listed in Annex II of Regulation (EU) No. 1169/2011 and subsequent amendments. The allergens and their derivatives are: **(1) Cereals containing gluten**, except: a) wheat-based glucose syrups, including dextrose (*); b) maltodextrins based on wheat (*); c) barley-based glucose syrups; d) cereals used in the production of alcoholic distillates, including agricultural ethyl alcohol. **(2) Crustaceans, (3) Eggs, (4) Fish**, except: a) fish gelatin used as a support for vitamin or carotenoid preparations; b) fish gelatin or isinglass used as a clarifying agent in beer and wine. **(5) Peanuts, (6) Soy**, except: a) refined soybean oil and fat (); b) mixed natural tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopheryl acetate, natural D-alpha tocopheryl succinate derived from soy; c) vegetable oils derived from phytosterols and phytosterol esters based on soy; d) vegetable stanol esters produced from soybean oil sterols. **(7) Milk**, except: a) whey used in the production of alcoholic distillates, including agricultural ethyl alcohol; b) lactitol. **(8) Nuts**, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecans [Carya illinoinensis (Wangenh.) K. Koch], Brazil nuts (Bertholletia excelsa), pistachios (Pistacia vera), macadamia nuts or Queensland nuts (Macadamia ternifolia), and their products, except for nuts used in the production of alcoholic distillates, including agricultural ethyl alcohol. **(9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin, (14) Mollusks**. *(*) And their derived products, to the extent that the processing they have undergone is not likely to increase the allergenicity level assessed by the Authority for the base product from which they are derived.*
Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.
Fish intended to be eaten raw or almost raw have been treated beforehand, in compliance with the provisions of EC Regulation N. 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3.
To guarantee quality and safety for public health, and in compliance with the procedures described in the HACCP Plan pursuant to EC Regulation N. 852/04, (a) dishes or ingredients marked with © are frozen, frozen at source by the manufacturer, (b) ingredients may have been chilled to a negative temperature on site. Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.