

LE CUPOLE
RISTORANTE

An ever – changing menu...
Intelligence is the ability to adapt to change

Stephen Hawking

Andrea Cannalire Executive Chef
Ilaria Castellaneta Pastry Chef
Andrea Barelli Restaurant Manager

Thanks to:



TASTING *Menu*

FROM THE LIGURIAN TO THE ADRIATIC SEA

Red prawns

white chocolate, apricot, lime and lemon geranium

Pasta and flowers

fagottini pasta and flowers with scorpion fish, tomato seawater

Cod

creamed, crunchy polenta, yellow and red peppers sauce

Dad

almond mousse, lemon curd and milk

135€

FROM THE PAN TO THE GRILL

Tartare

beef tartare, soft and puffed parmesan, raspberry and basil pesto

Pig!

cappellacci pasta stuffed with pork, apple cream, black garlic, smoked pork cheek and cucumber pearls

To my mentor

pork pluma, sea urchin and burrata mousse

Synergy

yogurt & vanilla mousse, basil and lime gel, apricot leather strips and cubes

135€

GARDEN & FIELD

Aubergine in a contemporary way

aubergine, tomatoes in 3 times and stracciatella mousse

Beetroot gnocchi

beetroot variation, potato foam, smoked ricotta and black truffle

Onion absolute

dark onion, crispy onion sour, flavored tapioca and onion jus

Botany

corn tartlet with passion fruit caramel and white chocolate namelaka, coconut milk crunch crumble with extra virgin olive oil and mango sorbet

120€

"Liquid Bruschetta"

calamari and artichokes, mussels and their air

Foie gras

leek, leek oil powder, leek root, kiwi and porcini mushrooms

Risotto

with orange, prescinseua cheese and amberjack carpaccio with chilli pepper and glasswort

Spaghettoni

garlic oil and chilli pepper, anchovies colatura and baby squid, fried "muddica"

Sole

turnip greens, spirulina brittle, lemon, Umibudo

Beef cheek

katsoubushi, beans with white miso and parsley

Choco percent

chocolate streusel, Caribbean 66% mousse, burnt chocolate gel, praline cocoa grue, puffed tapioca and spiced chocolate sauce

180€

Freehand of the Chef, 10 courses

210€

MENU *a la carte*

Starters

Red prawns

white chocolate, apricot, lime and lemon geranium

"Liquid Bruschetta"

calamari and artichokes, mussels and their air

Beef tartare

beef tartare, raspberry, soft and puffed parmesan, raspberry and basil pesto

Aubergine in a contemporary way

aubergine, tomatoes in 3 times and stracciatella mousse

Foie gras

leek, leek oil powder, leek root, kiwi and porcini mushrooms

Pasta & Risotto

Pasta and flowers

fagottini pasta and flowers with scorpion fish, tomato seawater

Pig!

cappellacci pasta stuffed with pork, apple cream, smoked pork cheek and cucumber pearls

Beetroot gnocchi

beetroot variation, potato foam, smoked ricotta and black truffle

Risotto

with orange, prescinseua cheese and amberjack carpaccio with chilli pepper and glasswort

Spaghettoni

garlic, oil and chilli pepper, anchovies colatura and baby squid, fried "muddica"

Main Courses

Cod

creamed, crunchy polenta, yellow and red peppers sauce

To my mentor

pork pluma, sea urchin and burrata mousse

Beef cheek

katsoubushi, beans with white miso and parsley

Sole

turnip greens, spirulina, lemon, seaweed caviar

Onion absolute

dark onion, crispy and sour, flavored tapioca and onion jus

2 courses of your choice 95€

3 courses of your choice 115€

Prices are per person, drinks not included

Desserts from 16€

Cover charge and service included

Gluten-free, vegetarian and vegan dishes are available to guests. Don't hesitate to ask the dining room staff for more information. Some fresh products are stored at low temperatures for guarantee its quality, freshness and availability. For any information on substances and allergens it is possible to consult the specific documentation which will be provided upon request.