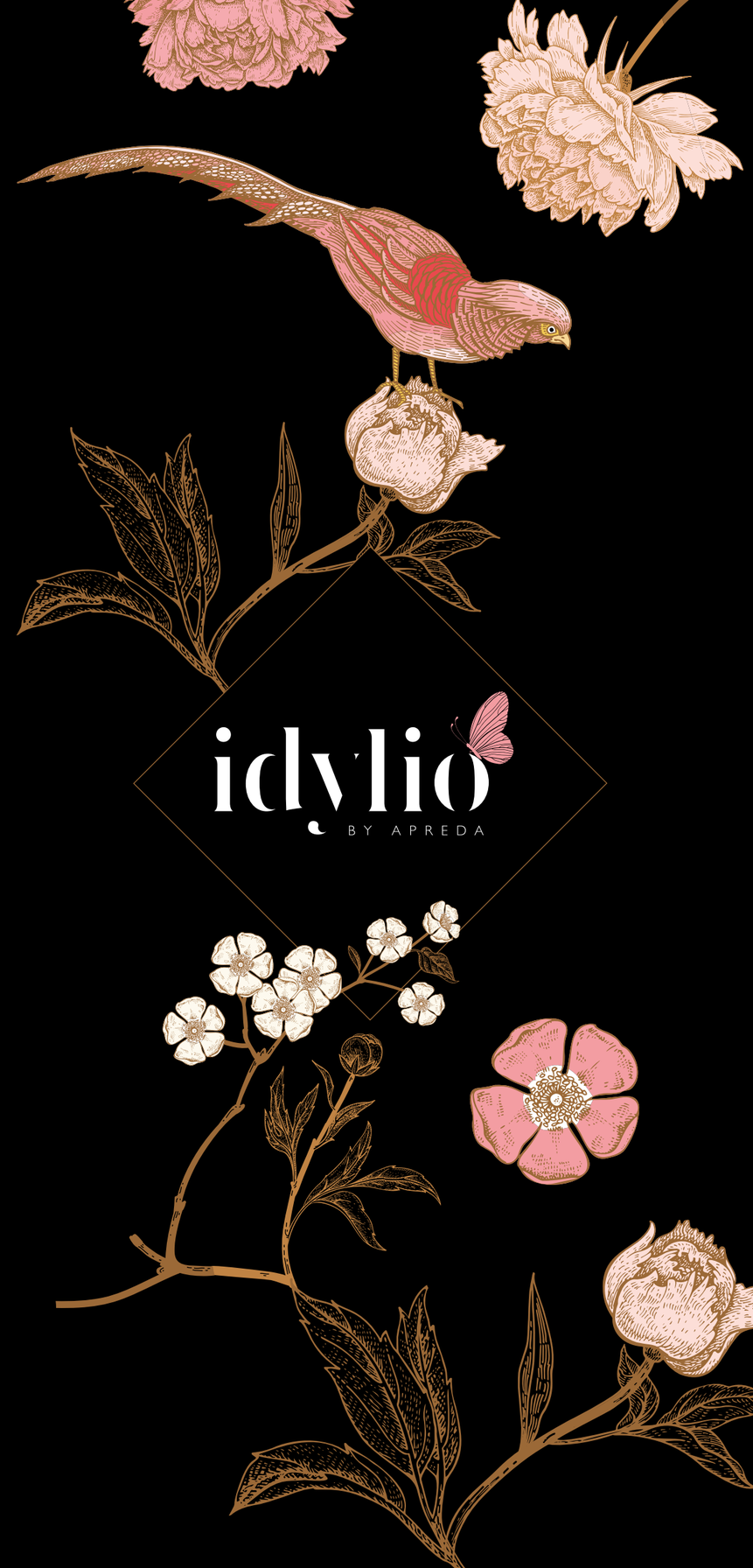
idylio
BY APREDA

ICONIC SIGNATURE
BY APREDA

Potatoes and Anchovies Cream, Seafood and Almonds

Beef and Amberjack Carpaccio, Fennel and Caviar

Breaded Sea Scallops and Black Truffle

◇

Parmesan Cheese Ravioli and Tuna Broth

Angel Hair Pasta with Garlic, Oil, Chilly and Smoked Eel

Pecorino Cheese, Peppers and Sesame Risotto

Roasted Maccheroni Pasta with Neapolitan Ragù

◇

Cod and Seaweed, Snails and Black Truffle

Spiced Duck Breast and Scampi

Deer Saddle with Cesanese Red Wine, Pumpkin and Cumin

◇

Sweet Buffalo Mozzarella

Aromatic Sicilian Cassata and Aged Balsamic Vinegar

6 COURSES € 160

The tasting menu is meant for all the table's guests.

ESSENTIAL FLAVOURS
€ 180

Raw Sheep and Blue Cheese, Beetroot and Pizzutella Grapes

Escarole and Cauliflower, Lemon and Green Tea

Artichokes Tubetti Pasta, Mackerel and Mace

Five Roots White Pasta and Caviar

Red Mullet and Roman Pajata, Radicchio and Grapefruit

Luciana Style John Dory, Red Cabbage and Walnuts

Almond Ricotta Cheese, Persimmons and Amaretti cookies

IDYLIO'S BUTTERFLY
€ 130

Flying Butterfly from one menu to another.
Tasting menu of four dishes, dessert included, chosen from you, or suggested by our Chef from the two menus below.

EXTRA COURSE € 30

On request the possibility of having a 6 course vegetarian tasting menu € 150.

Our raw fish undergoes a process of blast chilling in order to guarantee the absolute integrity of the product.

Our menu contains allergens. If you have a food allergy or intolerance, please inform a staff member when placing your order.