





## ICONIC SIGNATURE

Potatoes and Anchovies Cream, Seafood and Almonds

Beef and Amberjack Carpaccio with Caviar

Escarole and Cauliflower, Lemon and Green Tea

Pork Ribs Meatballs, Neapolitan Ragù extract

Parmesan Cheese Ravioli and Tuna Broth

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

Risotto with Chicory, Oyster and Blue Cheese

Penne with 'Mumbai Arrabbiata' Sauce

Steamed Sea Bass with Hazelnuts, Mushrooms and Black Truffle

Venison, Beetroot and Pomegranate

Chicken in two Cultures

Sweet Buffalo Mozzarella

Sweet Pumpkin Caprese, bitter Orange and Goat Cheese Ice Cream

Chocolate Babà and Bananas

5 COURSES OF YOUR CHOICE € 150

WINE PAIRING € 60

NON-ALCOHOLIC PAIRING € 40

THE TASTING MENU IS MEANT  
FOR ALL THE TABLE'S GUESTS.



## A WORLD OF SPICES

€ 170

Baby Squids, Fennel and Tamarind

Codfish, Coconut and Turnip Greens

Radicchio and baby Octopus in red Wine

Spaghetti spezzati and Langoustine, Cauliflower and Black Anise

Red Mullet in Cabbage Broth and Molluscs

Walnuts, caramelized Endive and Coffee

WINE PAIRING € 80

NON-ALCOHOLIC PAIRING € 50

## IDYLLIO'S BUTTERFLY

€ 130

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

ADDITIONAL PLATE € 30

WINE PAIRING € 50

NON-ALCOHOLIC PAIRING € 30

## GREEN BUTTERFLY

5-COURSE VEGETARIAN MENU € 150

# SPECIALI AL TARTUFO BIANCO



## WHITE TRUFFLE SPECIALS

PREZZO DEL TARTUFO BIANCO DA AGGIUNGERE

WHITE TRUFFLE PRICE TO BE ADDED

€ 10 AL GRAMMO/PER GRAM

Golden Egg e Funghi  
Golden Egg and Mushrooms

Tagliolini alle Noci e Miso Bianco  
Tagliolini with Walnuts and White Miso

Bavetta di Manzo, Verza e Fagioli  
Beef Flank Steak, Cabbage and Beans

Gelato all'Indivia caramellata, Cioccolato e Pecan  
Caramelized Endive Ice Cream, Chocolate and Pecan Nuts

PIATTO DA AGGIUNGERE IN DEGUSTAZIONE  
ADDITIONAL DISH TO INCLUDE IN THE TASTING MENU

+ PREZZO DEL TARTUFO BIANCO  
+ WHITE TRUFFLE PRICE