

Click on the menu you want to see and get inspired by our special dishes!



IDYLLO'S LUNCH

The complete menu signed Apreda available **from Wednesday to Sunday** to experience the starry experience during lunch.



IDYLLO'S FLYING LUNCH

The menu, available **from Wednesday to Saturday**. More dynamic and fast, ideal for those who in the bustle of the day do not want to give up the taste of a high-quality gastronomic route.



IDYLLO'S SUNDAY LUNCH

A menu available **only on Sunday** for lunch for those who want to live a warm experience and at the same time a gastronomic path of level.



ICONIC SIGNATURE

Beef and Amberjack Carpaccio with "Crusco" Peppers

From West to East "Vignarola" with Langoustine

Artichoke, Almonds and Saffron

Parmesan Cheese Ravioli and Tuna Broth

White Pasta with 5 Roots and Caviar

Risotto with Chicory, Oyster and Blue Cheese

Monkfish with Green Curry, Lard and Asparagus

Lamb with Tamarind, Green Tomatoes and Broad Beans

Chicken in two Cultures

Sweet Buffalo Mozzarella

Strawberries, Coconut and Lemon Balm

Babà, Apricots and Sesame

4 COURSES OF YOUR CHOICE € 100

WINE PAIRING € 40

NON-ALCOHOLIC PAIRING € 30

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



A WORLD OF SPICES

€ 130

Codfish, Coconut and Baby Green Peppers

Watercress Raviolini, Mackerel and Nerves

"Lumachine" Pasta with Squids, Lavender and Black Olives

Steamed Gurnard, Mussels and Green Tea

Spiced Rhubarb, Amaretti and Chocolate

WINE PAIRING € 50

NON-ALCOHOLIC PAIRING € 40

GREEN BUTTERFLY

4-COURSE VEGETARIAN MENU € 90

IDYLIO'S FLYING LUNCH



STARTERS

Buffalo Mozzarella, Anchovies Cream and Almonds
Breaded Sea Scallops and Black Truffle
Beef Carpaccio, Rocket and Parmesan
Spring Salad, Coconut and Sesame

FIRST COURSES

Carbonara Quail Ravioli
"Puttanesca" Risotto and Wild Lemon
Pasta and Potatoes, Lobster and Curry
Angel Hair Pasta with Garlic, Oil, Chilly and Smoked Eel
Butter and Bottarga Tagliolini

MAIN COURSES

Coriander Seeds Tempura Fried Salt Cod
Char-grilled Beef Flank Steak, Asparagus and Green Anise

2 COURSES OF YOUR CHOICE € 50
3 COURSES OF YOUR CHOICE € 70

DESSERTS SELECTION



Cold Fruits Lasagna
Recommended Pairing: Le Vieux Chai 2019 - Cave De Gan €10

Sweet Buffalo Mozzarella
Recommended Pairing: Porto Ramos Punto 20Y €18

Babà, Pastry Cream and Black Cherries
Recommended Pairing: Rum Origini Panama €20

Caramelized Endive Ice Cream and Coffee
Recommended Pairing: Vecchio Samperi Perpetuo Marco De Bartoli €15

Spiced Rhubarb, Amaretti and Chocolate
Recommended Pairing: Vinsanto 2006 Castello di Cacchiano €20

Our complete **spirits selection** is available upon request



IDYLIO'S SUNDAY LUNCH

Carpaccio di Manzo, Rucola e Parmigiano
Beef Carpaccio, Rocket and Parmesan

Risotto alla Puttanesca e Limone Selvatico
"Puttanesca" Risotto and Wild Lemon

Baccalà Fritto in Pastella ai Semi di Coriandolo
Coriander Seeds Tempura Fried Salt Cod

Dolce Mozzarella di Bufala
Sweet Buffalo Mozzarella

€ 90