idylio
BY APREDA

ICONIC SIGNATURE

Carpaccio of Dolphinfish, Porcini Mushrooms and Lentils

Red Mullet and Pajata, Radicchio and Grapefruit

Escarole and Cauliflower, Lemon and Green Tea

Parmesan Cheese Ravioli and Tuna Broth

Broken Candele with Genovese sauce, Foie Gras, and Hazelnuts

Risotto with Cacio Cheese, Black Peppers and Sesame

John Dory with Smoked Black Tea, Spinach and Ciauscolo

Saddle of Venison with Pomegranate, Pumpkin and Cumin

Spiced Duck Breast with Langoustines

Sweet Buffalo Mozzarella

Annurca Apple, Chocolate and Walnuts

Babà with Black Sesame

5 COURSES OF YOUR CHOICE € 160
WINE PAIRING € 80
NON-ALCOHOLIC PAIRING € 60

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

The menu cover features the painting made by the artist Matteo Giuntini for Idylio by Apreda

A WORLD OF SPICES

€ 180

Raw Cuttlefish, Orange and Mantis Shrimp

Codfish in Green Sauce, Pistachios and Green Apple

Rabbit Raviolini "Ischitana-Style", Zolfini Beans and Saffron

Angel Hair with Grilled Clams and Jujubes

Scorpionfish with Three Anises and "Minestra Maritata"

Silkworm… Coffee, Coconut and Bergamot

WINE PAIRING € 100
NON-ALCOHOLIC PAIRING € 70

IDYLIO'S BUTTERFLY

€ 140

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 above.

ADDITIONAL COURSE € 30
WINE PAIRING € 70
NON-ALCOHOLIC PAIRING € 50

GREEN BUTTERFLY

5-COURSE VEGETARIAN 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.