



ICONIC SIGNATURE

Beef Carpaccio Pizzaiola Style and Caviar

From West to East “Vignarola” and Langoustines

Spicy Eggplant, Pistachios and Plums

Parmesan Cheese Ravioli and Tuna Broth

Angel Hair with Grilled Clams

“Pomo d'Oro” Risotto, Provolone Cheese and Black Cardamom

Monkfish, Lemongrass and Nduja

Pigeon with Curry Leaves, Mango and Capers

Eucalyptus-Glazed Pork, Charred Roman Lettuce

Sweet Buffalo Mozzarella

Strawberries, Coconut and Lemon Balm

“Baco” - Coffee, Ricotta Cheese and Bergamot

5 COURSES OF YOUR CHOICE € 160

ADDITIONAL COURSE € 30

WINE PAIRING € 80

NON-ALCOHOLIC PAIRING € 60

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



WHISPER OF THE SEA

ESSENTIAL FLAVOURS VOL.3

Earth and Iodine

Marinated Sea Bream, Roots and Saffron

Fried Zucchini Flowers and Pink Shrimps

Semolina Maccheroncini, Cuttlefish and Green Peas

Cod, Crab and Shitake Mushrooms

Skate and Artichokes

Myrtle Mousse, Pollen and Sea Herbs

7 COURSES TASTING MENU € 180

WINE PAIRING € 100

NON-ALCOHOLIC PAIRING € 70

IDYLIO'S BUTTERFLY



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.

4 COURSES € 150

ADDITIONAL COURSE € 30

WINE PAIRING € 70

NON-ALCOHOLIC PAIRING € 50

GREEN BUTTERFLY

5 COURSES VEGETARIAN MENU € 160

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.