

VISIONI D'AUTORE

2nd DECEMBER 2025

"Padellino" with Stracciatella, Cantabrian anchovies, lime zest, extra virgin olive oil,
and confit cherry tomato

Marco Cacace

"Gnocco" made with Molino Casillo | Altograno® flour creamed with herbs, cuttlefish,
and black ink sauce

Edoardo Traverso

FRIED "MARGHERITA PROVOLA & PEPE"

moked Provola, roasted Datterino tomato, basil, Pecorino Romano, Sarawak black pepper

Lorenzo Sirabella

Paired with

MEZCAL NEGRONI: Campari, Mancino Vermouth Amaranto, Montelobos Mezcal, Ancho Reyes Verde

Edris Al Malat

CRISPY MARGHERITA

San Marzano tomato, hand-torn Treccia of Buffalo Mozzarella DOP, Parmigiano Reggiano,
basil, extra virgin olive oil

Lorenzo Sirabella

Paired with

ALMOND NEGRONI: Cordusio, Mancino Vermouth Ambrato, Bulldog Gin, almond & honey tea

Edris Al Malat

VESUVIO MARGHERITA

Piennolo del Vesuvio cherry tomatoes, Fiordilatte, Parmigiano Reggiano, basil, extra virgin olive oil

Lorenzo Sirabella

Paired with

WHITE NEGRONI: Bitter 900 Strega, Mancino Vermouth Ambrato, Bombay Premier Cru, lemon balm

Edris Al Malat

Chocolate Bavarian cream, coffee crèmeux and hazelnut tuile made
with Molino Casillo | Altograno® flour

Edoardo Traverso

