



ILARIO VINCIGUERRA

— 20° —
Anniversary
2000 / 2020

We inform our esteemed customers that some products are treated with a rapid reduction of the temperature (according to Reg. CE n. 852/04).

By purchasing raw materials daily, we can't always ensure the total availability of the dishes. Bread, pasta and pastry are products of our kitchen.

We also remind you that smoking is forbidden and we kindly ask you not to use your mobile phone in the dining room.

WE ARE PLEASED TO WELCOME YOU
ON OUR RESTAURANT

We suggest you to start with:

Mediterranean Aperitif
with one glass of French sparkling wine

—
€ 18



The wave of change. *SEA is the acronym for HEALTH, ETHICS and ENVIRONMENT.*

A special menù created according to what nature gives us every day. A natural cuisine, without waste. Everything starts with respect for the raw materials of small local producers. Each dish conveys a story to be experienced through the senses. Vegetables are the real stars of each creation. A balance between seasonality, freshness and taste.

A tribute to the great Italian artists who wrote the history of Cinema.

4 COURSES	6 COURSES	8 COURSES
<i>"Ugo Tognazzi"</i>	<i>"Massimo Troisi"</i>	<i>"Monica Vitti"</i>
-	-	-
€ 75	€ 95	€ 115

The menus are for the whole table.

WINE PAIRING

4 WINE GLASSES	6 WINE GLASSES	8 WINE GLASSES
starting from	starting from	starting from
-	-	-
€ 50	€ 70	€ 90

We ask you to report us your intolerances and allergies, as well as the dishes you don't like.

A JOURNEY AMONG OUR HISTORICAL CREATIONS

"À LA CARTE"

ALTERNATIVELY

Create your tasting menù

"One starter, one first course, one second course (meat / fish)
and more, our pastry"

€ 90

STARTERS

"Profumo" (2007)

red prawn tartare and gin tonic

€ 33

"Parmigiana nella Melanzana" (2007)

Tomato, mozzarella and basil extract enclosed in aubergine,
breaded with eggplant skin powder.

€ 25

FIRST COURSES

"Risolio" (2013)

with sausage, provolone and turnip greens powder

€ 30

"Only For You" (2015)*

Pasta cooked under vacuum with sea water,
creamed in front of the customer and completed with raw seafood

€ 35

* For the entirety of the table. Finished dish in the dining room by the Chef.

MEAT / FISH

Raw Seafood Selection (2016)

€ 55

"Piccione Immenso" (2021)

A complexity of culinary preparations with the pigeon.

€ 45

DESSERT TABLE

An invasion of sweetness starting from our historian "Gold of Naples", passing through "The Crash", up to the "Magic Moment" and much more.

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€ 40

Also available in "smart format"

-

€ 25

"Kenon" blend espresso ground at the moment accompanied by our "babà".

€ 6

SPECIAL FOOD TROLLEYS

CHOCOLATE TROLLEY

A tasting of the various cocoa crus
and a detailed research even among small producers.

CHEESE TROLLEY

A research into the various seasonings,
textures and typical expressions of the territory.

VEGETABLES TROLLEY

(limited availability)

Our vegetables processed as if they were
cured meats, seasoned, marinated and...

starting from

-
€ 20

WATER LIST

1 lt San Pellegrino still water (Fixed residue at 180° - 948 mg/l)
€ 6

1 lt Panna still water (Fixed residue at 180° - 141 mg/l)
€ 6

0,75 lt Surgiva still water (Fixed residue at 180° - 41 mg/l)
€ 8

0,75 lt Surgiva sparkling water (Fixed residue at 180° - 41 mg/l)
€ 8

0,75 lt Dolomia still water (Fixed residue at 180° - 118 mg/l)
€ 8

0,75 lt Dolomia sparkling water (Fixed residue at 180° - 118 mg/l)
€ 8

0,75 lt Balda still water (Fixed residue at 180° - 162 mg/l)
€ 8

0,75 lt Perrier sparkling water (Fixed residue at 180° - 480 mg/l)
€ 10