



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 some of the most prestigious Italian brands in the Italy's Motor Valley.

4 COURSES

"Ducati"

-

€ 75

6 COURSES

"Lamborghini"

-

€ 95

8 COURSES

"Ferrari"

-

€ 115

The menus are for the whole table.

WINE PAIRING

4 WINE GLASSES

starting from

-

€ 50

6 WINE GLASSES

starting from

-

€ 70

8 WINE GLASSES

starting from

-

€ 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

"Misericordia e Nobiltà" (2021)

smoked fish, onion foam and caviar

€ 30

FIRST COURSES

"Vesuvius" mussels and beans (2014)

€ 30

"Only For You" (2015)*

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

€ 35

Tortello: Parma, Bologna and Napoli (2022)

Parmesan ice cream and Bolognese tortellón on Neapolitan ragù extract

€ 30

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

MEAT / FISH

"Fontana" (2017)
cod in cooking oil with Provolone water
€ 45

Raw Seafood Selection (2016)
€ 55

"Piccione Immenso" (2021)
A complexity of culinary preparations with the pigeon.
€ 45

Suckling pig (2021)
cooked with oriental scents
with soy extract, sakè and a fruit compote
€ 40

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.

-
€ 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.

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