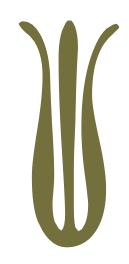
OREADE



SCOPERTA VEGETALE

GREEN REVELATION

APPLE

Wild apple, geranium, blackcurrant shoots and lemon thyme

CURD

Smoked sheep's milk curd, truffle, wild mushrooms and chestnuts

HERBS & NUTS

Spaghetti, emulsion of wild herbs, walnuts and confit aglione

PUMPKIN

Pumpkin-filled tortelloni, lactofermented koji and tagete

FENNEL

Fennel, anise and orange emulsion

ONION

Confit onion, pecorino cheese sauce and almonds

PLUM

Oxidized plum with plum nectar and light bitter plum stone foam

FIGS & TAGETE

Pickled figs, tagete and walnuts

Menu 150 Euro

Wine Pairing 100 Euro

We inform our customers that food and beverage prepared and served in our hotel can contain ingredients or adjuvants considered allergens. The information about the presence of substances causing allergies or intolerances can be provided by the staff in service and you can consult the documentation that will be given on request.

