



Our Chef Vincenzo Dinatale and our Maître Giovanni Catricalà
are glad to welcome you at Gourmet Con Gusto Restaurant

Tasting Menus

TRADIZIONE

Tataki Tuna

Eggplant parmesan and "pappa al pomodoro"

Sea Bass in "Caciucco" sauce

Contemporary Zuppa Inglese

€ 68,00

EVOLUZIONE

Mackerel in Double Marinade

Honey Lacquered Pork Belly

Red Red Rice

Hare "Buttons" with Tuscia Truffle

Snapper with potatoes and fennel

Egg & Gold

€ 85,00

Due to its complexity the tasting menu is intended out for the whole table and can be ordered
until 9.30 pm

ANTIPASTI

Crudo

Amberjack Carpaccio, Cucumber, Celery and Passion Fruit

Cuttlefish Tagliatelle with Cooked Must and Ponzu Sauce

Scampi & Shrimps, Burrata & Summer Sauce

Bonito in Caesar Salad

Oyster with Green apple, Bbq Sauce and Coriander

Allergeni:4,5,6,7,8,9,10,11,12,13,14

€ 34,00

Honey Lacquered Pork Belly

Pork belly cooked at low temperature lacquered with honey, baby fennel in Xeres vinegar, Hoisin sauce and celeriac cream

Allergens:9,10,11,12

€ 18,00

Uovo 63°

Organic egg cooked at 63 °, Tuscia Truffle, cream of Tuscan pecorino cheese, potato mousse and biscuit

Allergens:4,5,9,10, 12

€ 20,00

Mackerel in double marinade

Double marinated mackerel, chia seed emulsion, aubergine cannoli and miso

Allergens:6,9,10,11,14

€ 18,00

Tataki Tuna

Slightly grilled tuna, light tomato sauce, raspberry and strawberry, coriander and coffee flavored oil

Allergens:6

€ 22,00

FIRST COURSES

Red, Red Rice

Risotto with red prawns, orange sauce and freeze-dried tomato powder

Allergens:4,8,12,14

€ 22,00

Hare “Buttons” with Tuscia Truffle

Small spinach tortelli stuffed with hare, soft goat cheese cream, currant coulis, Tuscia truffle and périgueux sauce

Allergens:4,5,10,12,14

€ 22,00

Spaghettone “Pastificio dei Campi” with Sea Urchin

Spaghettone pasta with sea urchin, crème fraiche, celery flavored oil and eggs of flying fish

Allergens:4,6,7,8,10,12,14

€ 25,00

Eggplant parmesan and “pappa al pomodoro”

Fresh homemade pasta stuffed with pappa al pomodoro, eggplant parmesan, crispy basil and tomato confit

Allergens:4,5,10,12,14

€ 18,00

Calamarata “Pastificio dei Campi” with spider crab

Calamarata pasta with spider crab, fennel cream with anise, chervil and sour sauce

Allergens:4,8,10,12,14

€ 23,00

SECOND COURSES

Lobster Cooked on the Coals

Lobster cooked on coals and wrapped in its crunchy bisque, filled with chard, peanuts, goji berries and cassis

Allergens: 1,2, 8, 12

€ 36,00

Sea Bass in “Caciucco” sauce

Sea bass with caciucco sauce, crispy eggplant, burrata cheese and basil coulis

Allergens: 4,6,7,8,10,12,14

€ 28,00

Snapper with potatoes and fennel

Roasted snapper, potato millefeuille, sea fennel sauce, grapefruit jelly and salmoriglio

Allergens: 6,12

€ 29,00

Grilled cockerel and Mole

Cockerel on the Grill, Mole, endive, maple syrup, Greek yogurt

Allergens: 1,2, 4, 10, 11, 12, 14

€ 26,00

Vegetable Ratatouille in Sour Sauce and Hints of Herbs

Ratatouille of Roots and Vegetables, Sicilian Caponata Cream, Herb and Peanut foam

Allergens: 1,2,9, 12

€ 18,00

Tuscany Tradition

Pappa al pomodoro

Allergens: 10, 12

€ 14,00

Assorted Tuscan Salami & Cheese with Homemade Pickles

Allergens: 4, 12, 14

€ 16,00

Pici in Garlic & Tomato Sauce “Aglione”

Allergens: 4, 5, 10, 12

€ 15,00

Tortelli filled with Maremma Ricotta Cheese and Chard with Butter & Sage

Allergens: 4,5,10,12

€ 16,00

Catch of the Day with Grilled Vegetables

Allergens: 6

€ 26,00

Sirloin Chianina Beef in Barbecue Sauce with Potatoes and Shallot

Allergens: 9, 12, 13, 14

€ 28,00

DESSERTS

Egg & Gold

Light yogurt mousse, mango, milk chocolate and lemon crunch

Allergens:4, 10

€ 16,00

La Banana

Banana mousse, dulce de leche, peanuts, currants and Maldon salt

Allergens:2, 4, 5, 10

€ 16,00

Albicocco

Coconut cake and mousse, apricot ketchup, basil and alcoholic coconut juice

Allergens:4, 5,10,14

€ 16,00

Tarte of Tonka Bean, Giandua Praline and Green Apple

Shortcrust pastry and chantilly cream with tonka bean, crunchy praline, fleur de sel and feuilletine, giandua cream and green apple sorbet

Allergens:1, 4, 5, 10

€ 16,00

Contemporary Zuppa Inglese

Caramelized pastry, classic sponge cake with alkermes, diplomatic vanilla cream and chocolate cream

Allergens:4, 5, 10, 14

€ 15,00

Assorted Fruit Sorbets

€ 12,00

Lista degli allergeni \ List of allergens

1. Frutta a guscio-tree nuts
2. Arachidi – peanuts
3. Lupino – lupin
4. Latte e prodotti latticini – milk and dairy products
5. Uova – eggs
6. Pesce – fish
7. Molluschi –shellfish
8. Crostacei – crustaceans
9. Soia – soya
10. Cereali contenenti glutine – cereals containing gluten
11. Semi di sesamo – sesame seeds
12. Sedano – celery
13. Senape – mustard
14. Anidride solforosa - sulphur dioxide