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CANNAVACCIUOLO
VINEYARD
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ORIGINS

Chef's welcome

Cuttlefish lard, aubergine,
tomato and orange

Spaghetti, pepper extract,
cocotche pil pil, lemon powder

Cod fish, onion tarte tatin
and consistencies

Pre dessert

Cherry, lemongrass, sage,
EVO oil

100,00
per person

The menu can be combined with:

Wine Pairing
65,00

SISTER EARTH

Chef's welcome

Raw Pizzaiola veal, olives,
capers, oregano

Risotto, sage, acid butter,
chicken bottarga

Cappelletti

Pigeon, potatoes and green apple
salad, rhubarb chutney

Pre dessert

Apricot, beer, yogurt, pepper

120,00
per person

The menu can be combined with:

Wine Pairing
80,00

ALLERGENS

ORIGINS

CUTTLEFISH LARD, AUBERGINE, TOMATO AND ORANGE
shellfish, sulphites, lactose

SPAGHETTI, PEPPER EXTRACT, COCOTCHE PIL PIL, LEMON POWDER
gluten, fish, lactose

COD FISH, ONION TARTE TATIN AND CONSISTENCIES
fish

CHERRY, LEMONGRASS, SAGE, EVO OIL
eggs, lactose, gluten

SISTER EARTH

RAW PIZZAIOLA VEAL, OLIVES, CAPERS, OREGANO
no allergens

RISOTTO, SAGE, ACID BUTTER, CHICKEN BOTTARGA
lactose

CAPPELLETTI
gluten

PIGEON, POTATOES AND GREEN APPLE SALAD, RHUBARB CHUTNEY
lactose

APRICOT, BEER, YOGURT, BLACK PEPPER
no allergens

** We inform our Estimated Guest, that some products,
are treated with the rapid abatement of temperature.*