
Atmosfera

A refined and sophisticated space, almost magical...a place where you can indulge in the delights of taste and flavour.

Our base ingredients are carefully selected to guarantee only the highest quality.

Delicacy and balance how we best describe our kitchen's creations.

Tasting Menu

The Senses

Cuttlefish and Bufala cheese



Sea Scallop Broccoli fermented Garlic Bergamot



Pasta with Sardines wild Fennel Sicilian Bread



Black piglet Red apple Cabbage Myrtle



Pre-dessert



Rum Caramel Tobacco

45 Euro

Tasting Menu

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Honey-marinated Beef Pears Passito wine Wood Sorrel



Langoustine Horseradish Orange Seaweed



Stuffed Casoncelli-style Pasta from Lombardy Cauliflower Pine nuts Bagoss cheese



Artichoke Santoreggia plant Potato Mandriano cheese



Pigeon Scorzonera Beetroot Pomegranate



Pre-dessert



Chocolate with Hazelnuts

60 Euro

Appetizers

Cuttlefish Bufala cheese

16

Honey-marinated Beef Pears Passito wine Wood Sorrel

15

Sea Scallop Broccoli Fermented Garlic Bergamot

17

Langoustine Horseradish Orange Seaweed

23

It's Potato season

14

First Courses

Pasta with Sardines wild Fennel Sicilian Bread

15

Risotto Pine needles Shrimps from Mazara del Vallo Pistachio nut

18

Linguine Sicilian-style white bean Soup red Mullet Anise

18

Sea bass Radish Juniper

14

Stuffed Casoncelli-style Pasta from Lombardy Cauliflower Pine Bagoss cheese

16

Second Courses

Artichoke Santoreggia plant Potato Mandriano cheese

20

Octopus Quince Catalogna Lard

22

Hake preserves Thyme Beet smoked Lettuce salad

25

Pigeon Scorzonera Beetroot Pomegranate

25

Black piglet Red apple Cabbage Myrtle

28

For seasonal reasons, some products may be frozen to preserve their quality.

The raw fish proposed on our menu undergoes a process of rapid chilling, in accordance with the European regulation 853/2004.