
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

La Genovese di Seppia è una Bufala
Cuttlefish and Bufala cheese



Honey-marinated Beef, Pears, Passito wine and Wood Sorrel



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



Hake with Thyme preserves, Beet and smoked Lettuce salad



Pre-dessert



Rum, Caramel and Tobacco

Euro 45

A



Tasting Menu

Atmosfera

Sea Scallop, Broccoli, fermented Garlic and Bergamot



Offal of Cartilage, cream of Beans, red Tropea Onion and Salsa verde



Parsnip, Egg yolk, and Chestnut ground



Risotto with Turnips, autumn Leaves and sea Urchin



Leek, Stracchino cheese and Chanterelle mushrooms



Pigeon, Scorzonera, Beetroot and Pomegranate



Pre-dessert



Chocolate with Hazelnuts

Euro 60

A



Appetizers

La Genovese di Seppia è una Bufala
Cuttlefish and Bufala cheese

16

Honey-marinated Beef, Pears, Passito wine and Wood Sorrel

15

Sea Scallop, Broccoli, fermented Garlic and Bergamot

17

Offal of Cartilage, cream of Beans, red Tropea Onion and Salsa verde

15

It's Potato season

14

A



First Courses

Pasta with Sardines, wild Fennel and Sicilian Bread
15

Risotto with Turnips, autumn Leaves and sea Urchin
18

Linguine, Sicilian-style white bean Soup, red Mullet and Anise
18

Parsnip, Egg yolk, and Chestnut ground
14

Stuffed Casoncelli-style Pasta from Lombardy,
Cauliflower, Pine nuts and Bagoss cheese
16

Second Courses

Leek, Stracchino cheese and Chanterelle mushrooms
20

Octopus among quince, catalogna and lard
22

Hake with Thyme preserves, Beet and smoked Lettuce salad
25

Pigeon, Scorzonera, Beetroot and Pomegranate
25

Frog legs, Parsley root, Pioppini mushrooms and Seaweed
28