
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



Aged beef Buckwheat Cardoncelli mushrooms Rocket



Grano Arso tortelli Goat cheese ricotta Peas Loquats



Black suckling pig Red apple Cabbage Myrtle



Pre-dessert



Berries Yogurt Lavender

45 Euro

A



Tasting Menu

Atmosfera

Salad of fava beans Kefir Black Quinoa Wild herbs



Rainbow trout in sweet and sour sauce



Rice Pine needles Red shrimp Pistachio



Spaghetti with sea urchins Wild garlic Almonds



Duck in the vegetable garden



Pre-dessert



Rum Caramel Tobacco

60 Euro

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Appetizers

Cuttlefish and Bufala mozzarella

18

Aged beef Buckwheat Cardoncelli mushrooms Rocket

17

Langoustine Horseradish Orange Seaweed

23

Salad of fava beans Kefir Black Quinoa Wild herbs

16

Rainbow trout in sweet and sour sauce

17

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First Courses



Pasta with Sardines

16

Rice Pine needles Red shrimp Pistachio

18

Grano Arso tortelli Goat cheese ricotta Peas Loquats

17

Spaghetti with sea urchins Wild garlic Almonds

19

Chickpea gnocchi Nettles Sweetbreads Mango

17



Second Courses



Black suckling pig Red apple Cabbage Myrtle

28

Turbot with asparagus Grapefruit Star anise Macadamia nuts

30

Duck in the vegetable garden

26

Artichoke Santoreggia plant Potato Mandriano cheese

20

Octopus Quince Chicory greens Lard

23



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