

ATMOSFERA

Inspiring Restaurant



ristoranteatmosfera.it

• M E N U •

• S E A A T M O S F E R A •

Brioche, scampi, apricot and cocoa

Octopus with tomato sauce

Amberjack, rosemary, lime, capers and buffalo mozzarella

Spaghetti, raw prawn, saffron, wild garlic and pork belly

Sea Bass, peas, citron, coconut and black olives

Lavender, raspberries and yogurt

80

• S C O P E R T A •

Chef's Tasting of the Month

Mackerel, asparagus, apple reduction and cocoa nibs

Lobster ravioli, arugula, sea urchins and salted pistachios

Monkfish, oyster, grapefruit and crispy leek

Dessert of your choice

65

*The tasting menus are planned for the whole table
and include cover charge.*

• S T A R T E R S •

Scallop, artichokes, green sauce and licorice
26

Raw beef, celery, peppers and timut pepper
19

Egg, fava beans, goat blue cheese, black truffle and mais
20

Amberjack, rosemary, lime, capers and buffalo mozzarella
16

• F I R S T C O U R S E S •

Pasta tubes, razor clams, toasted shallot and sea lettuce
20

Rice, broccoli rabe, smoked shrimp and peach
24

Goat ricotta cheese dumpling, aubergine honey,
yellow date tomato gazpacho and peppermint
19

Spaghetti, raw prawn, saffron, wild garlic and pork belly
24

• S E C O N D C O U R S E S •

Sea Bass, peas, citron, coconut and black olives
29

Lamb, glazed eggplant, fermented cherry and
caramelized cashew nuts
28

Grilled artichoke, crispy bread, black garlic and
provolone del monaco
20

Catch of the day
35

• T R A D I T I O N A L D I S H E S •

Spaghetti with fresh sardine and wild fennel
25

Matalotta - Sicilian fish soup
The best fish from the Mediterranean Sea in soup with bread croutons
40

• D E S S E R T •

Espressionante
13

Rhum, caramel and tobacco
13

Lavender, raspberry and yogurt
13

Triple chocolate, salted pecan nuts and strawberries
15

Welcome, cover charge, bread and small pastry
4