

Santa Elisabetta

AUTHOR INTRUSION	€
Red Prawn Raw red Prawn, sweet and sour Panzanella, Caviar and Nocellara Olive soup	60
Amberjack Smoked Amberjack, Bernese sauce, Sorrento Lemon jelly and Asparagus in consistency	60
Squid “modern escapece” Squid with 'escapece' Courgettes, Teriyaki gel, Beurre blanc with pink Pepper	60
Fake Rossini Beef carpaccio with creamy Foie gras, Porto wine gelée, Pommes soufflé	57
PASTA MON AMOUR	€
Bottoni Pasta stuffed with Provola cheese, Chard in stew of Cuttlefish in “inzimino” sauce	55
Spaghetti “Tirrena” ancient grains Algae butter Spaghetti pasta with Bergamot, sea Urchins and tuna Bottarga	55
Campania in a Raviolo Raviolo filled with salt Cod, Chickpea cream, Persillade and yellow Tomato stew	55
Unusual Cannellone Pasta stuffed with Rabbit & Rabbit cacciatore , Peas and Rosemary agretto	55
SECOND WISH	€
Sea espression Red Mullet in Saffron Bread crust “2015”	60
Lamb “almost Caponata” Lamb in bread crust, cannoli with Aubergine caviar, Peppers, Olives and broad Beans	65
Pigeon Pigeon breast, Pine Nuts, green Pepper, Apricot Chutney and Morels	64
Lobster Lobster pochè, Fennel & Fennel, Salmoriglio and Ponzu gel	64

Rocco De Santis
Executive Chef

Food allergies and intolerances: Certain dishes contain one or more of the 14 Allergens as designated by the EU. If you want to know about our ingredients, then please speak to our staff before you order.