

# Santa Elisabetta

## CHEF EXPERIENCE 9 courses

€ 265 per person

Ouverture , conoscersi in un bicchiere

Amuse bouche : audacia, innovazione, territorio

**9 course surprise menu, selected by our Executive Chef Rocco De Santis**

Wine Pairing 9 selected by our Sommeliers

€ 215 per person

Premium "Sommelier Experience" selected by the Head Sommelier

€ 275 per person

## IN-CONTAMINAZIONE 7 courses

€ 255 per person

Ouverture , conoscersi in un bicchiere

Amuse Bouche: Audacity, Innovation, territory

**Eel** Yakitori, Tosazu, Almond, Tarragon

**Duck "forest and undergrowth"** Peanuts, Chestnut, Truffle and Raspberries

**Spaghetti** "Tirrena" ancient grains with Bergamot, sea Urchins and tuna Bottarga

**Parthenope** napolitan ragoût, Bufala ricotta cheese ,Basil

**Sea expression** Red Mullet in Saffron Bread crust "2015"

**Pigeon** Annurca Apple, Teriaky gel and Jerusalem artichoke

Pre - Dessert

**Havana Florence** Namelaka passion fruit, Coffee, Babà and Banana sorbet

Wine Pairing 7 selected by our Sommeliers

€ 175 per person

## TRACES OF INNOVATION 5 courses

€ 235 per person

Ouverture , conoscersi in un bicchiere

Amuse Bouche: Audacity, Innovation, territory

**Raw red Prawn**, sweet and sour Panzanella, Caviar and Nocellara Olive soup

**Smoked Amberjack** Bernese sauce, Sorrento Lemon jelly and Celery

**Bottoni** pasta stuffed with Provola cheese, Chard in stew of Cuttlefish in "inzimino"

**Turbot Fish** Mugnaia sauce, Aji Amarillo and Broccoli

Pre - dessert

**Pumpkin & Chestnut** Pumpkin mousse, Cinnamon and Chestnut

Wine Pairing 5 selected by our Sommeliers

€ 135 per person