

I think of the Mediterranean as a fusion between Meditation and Earth, altering the meaning.

'Meditating' means scrutinizing with considerable attention, thinking and elaborating with the mind and spirit,

'Earth' instead means the planet we live in, the earth we walk on and cultivate, and figuratively speaking the blood and roots that hold us to something or someone.

Putting these two thoughts together means to me, meditating on our memories, on our history. The Mediterranean is the symbol of this all: a sea that has united different peoples, traditions and cultures for centuries.

The water of the Mediterranean Sea flows, mixes, contaminates and unites.

This is why my menu takes a little of everything that is 'inside' the Mediterranean, and transforms it into something new, different.

This menu is my interpretation of the Mediterranean culture *Mèdi/Terrae*.



Periplo

Smen
bread

Trout
citrus, almond

Fish wing
duck

Risotto
buffalo cheese serum, scampi

Tortelli pasta
cheese, black pepper, eel, onion

Pork
pumpkin, date

Pastilla
almond, ewe milk

140

Pairing

70

Anabasi Catabasi

Almond ricotta, sea urchin
bread

Amberjack
lentil, duck liver, hazelnut

Red mullet
heart of duck, tangerine, mastic

Linguine pasta
red prawn, bell pepper

Tortelli pasta
mascarpone cheese, anchovy, citrus

Mushroom
sea snail, parsley

Hoink hoink
eel

Pigeon
scampi

Cocoa

170

Pairing

90

AB Origine

Ventricina of red tuna
bread

Jerusalem artichoke

Tortelli pasta
cheese, black pepper, eel, onion

Duck liver terrine
fig crust

Lamb
celeriac, plum

Gentilino
sambuca molinari, coffee

120

Pairing

60

"The fish destined to be eaten raw or practically raw was subjected to preventive reclamation treatment in compliance with the provisions of EC Regulation 853/2004, Annex III, section VIII, chapter 3, letter D, point 3." In the absence of fresh catch of the day, we will replace with fresh product cut down on board.