

**SCIABOLA**

# À La Carte

From the tasting menus you may choose a selection of dishes:

2 courses 90 p.p.  
(Dessert not included)

3 courses 120 p.p.  
(Dessert not included)

## “Ti Porto con Me”

6-course blind tasting experience  
by Chef Alessandro Ferrarini

(To be served for the entire table)

*“Each dish is a chapter of a story that reveals my vision through unexpected flavors, delicate balances, and bold insights. An experience designed for those who wish to trust the process, be surprised, and discover, one bite after another, something unique.”*



160 p.p.

(Wines and beverages not included)

Wine pairing: **“Armonie nel Calice”** - 6 tastings 70 p.p.

Cover charge 8

1. Cereals containing gluten; 2. Crustaceans; 3. Eggs; 4. Fish; 5. Peanuts; 6. Soy; 7. Milk including lactose;  
8. Nuts; 9. Celery; 10. Mustard; 11. Sesame; 12. Sulphites; 13. Lupins; 14. Mollusks.

# **“Mare d’Origine”**

5-course Tasting Menu  
(to be served for the entire table)

**Raw Amberjack**  
Tomato, Oregano and Capers  
(4, 7)

**Ray Fish**  
Green beans, Hollandaise and Meunière sauce  
(1, 3, 4, 7, 12, 14)

**Risotto “San Massimo” Reserve**  
(Two people minimum)  
Red prawn, Burrata and Chives  
(2, 7, 9, 12)

**Cuttlefish**  
Shellfish, Potato foam and Squid ink  
(5, 7, 12, 14)

**Stones on the Sea**  
Passion fruit, Salted caramel and Praline  
(1, 3, 5, 7, 8)

135 p.p.  
(Wines and beverages not included)

Wine pairing: **“Dialoghi di Vite”** - 5 tastings 60 p.p.

Cover charge 8

1. Cereals containing gluten; 2. Crustaceans; 3. Eggs; 4. Fish; 5. Peanuts; 6. Soy; 7. Milk including lactose;  
8. Nuts; 9. Celery; 10. Mustard; 11. Sesame; 12. Sulphites; 13. Lupins; 14. Mollusks.

# **“Oltre la Riva”**

6-course Tasting Menu  
(To be served for the entire table)

## **Raw Prawn**

Ceviche, Caviar and Radish  
(2, 3, 4)

## **Red Mullet**

Foie gras, Cucumber and Lard  
(1, 4, 9, 12)

## **Raviolo**

Salt Cod, Curry and Peas  
(1, 3, 4, 7)

## **Linguina “Mancini”**

Scorpion fish, Olives and Oyster  
(1, 4, 12, 14)

## **Sole**

Asparagus, Bagna Cauda and Parsley  
(4, 7, 10, 12)

## **Tribute to Banksy**

Mascarpone, Coffee and Cocoa  
(5, 6, 7, 8, 11)

150 p.p.

(Wines and beverages excluded)

Wine pairing: **“Armonie nel Calice”** - 6 tastings 70 p.p.

Cover charge 8

1. Cereals containing gluten; 2. Crustaceans; 3. Eggs; 4. Fish; 5. Peanuts; 6. Soy; 7. Milk including lactose;  
8. Nuts; 9. Celery; 10. Mustard; 11. Sesame; 12. Sulphites; 13. Lupins; 14. Mollusks.

# “Germogli e Matera”

6-course Tasting Menu  
(To be served for the entire table)

## **Artichoke**

Beetroot, Mint and Beurre blanc  
(1, 7, 10, 12)

## **Ossobuco in Versilia**

Saffron, Lemon and Marrow  
(1, 3, 5, 7, 9, 12)

## **Raviolo**

Ricotta, Spinach and Brewer's yeast  
(1, 3, 7, 12)

## **Spaghettone “Mancini”**

Bacon, Tomato and Pecorino cheese  
(1, 7, 12)

## **Onion**

Vegetable reduction, Bay leaf and Mushrooms  
(1, 3, 6, 7, 12)

*oppure*

## **Pigeon**

Endive, Sour cherries and Port wine  
(1, 3, 7, 9, 12)

## **Strawberry**

Cream, Orange, and Maraschino  
(1, 6, 7, 8, 10, 11)

135 p.p.

(Wines and beverages excluded)

Wine pairing: “**Dialoghi di Vite**” - 6 tastings 70 p.p.

Cover charge 8

1. Cereals containing gluten; 2. Crustaceans; 3. Eggs; 4. Fish; 5. Peanuts; 6. Soy; 7. Milk including lactose;  
8. Nuts; 9. Celery; 10. Mustard; 11. Sesame; 12. Sulphites; 13. Lupins; 14. Mollusks.