IL PAGLIACCIO

# *CIRCUS*

FIRST SMILE
*Salt cod and chicory caramel*

A MATTER OF SYNERGY
*Beef, pumpkin seeds and puntarelle*

JUGGLING ACTS
*Prawn and minestrone*

THE HARLEQUIN
*Capers, smoked butter and gentian*

UNEXPECTED ENCOUNTER
*Rabbit and sea anemone*

BREEZE TAKES THE STAGE
*Catch of the day, oats, vanilla and tangerine*

*or*

TOUCH OF GRACE
*Lamb, hoshigaki and friarielli*

RUBY TWIRL
*Red turnip and pomegranate*

MAGIC REFLECTIONS
*Tonka bean, citrus and coffee*

CURIOUS WONDER
*Black salsify, hazelnut and ginger*

*270 € per person / 9 courses*

—Chef
Anthony Genovese

MICHELIN 2026

LES GRANDES TABLES DU MONDE

Wine Spectator BEST OF AWARD OF EXCELLENCE

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# *EXTRA!*

Beyond the menu…
only those who dare will truly soar…
Choose the course that reveals
your essence and enrich your journey.

—Chef
Anthony Genovese

BETWEEN SKY AND SEA
*Pigeon and abalone*
75

MY TRADITION
*Maccheroni al ferretto with meatballs ragù and salted ricotta*
35

SOUVENIRS
*Scampi, fruit curry and caviar*
120

LIGHT AND TROPICAL
*Banana soufflè, coconut, Chartreuse and licorice*
40

LAST SECRET
*Our cheese selection, a bite not to miss!*
30

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