

TASTING MENU'

Edvard 55

Vitello tonn'ARS
 Stuffed anchovies with baccalà creamed
 Linguine with lemon sauce, shellfish cream,
 prawn tartare, mullet bottarga and shiso leaves
 Cod in oil cooking whit crunchy vegetables,
 parmentier sauce and black truffle
 Dessert

Munk 55

Burratina d'Andria con gazpacho
 Asparagus at carbonara style
 Spaghetti in blu carbonara
 Beef cheek ltc at genovese with
 pecorino cream
 Dessert

The scream

Vitello tonn'ARS
 Stuffed anchovies with creamed baccalà
 Linguine with lemon sauce, shellfish cream,
 prawn tartare, mullet bottarga and shiso leaves
 Spaghetti in blue carbonara
 Asparagus at carbonara style
 Beef cheek ltc at genovese with pecorino cream
 Dessert

TASTING MANU' ARE SERVED FOR ALL THE PEOPLE OF THE TABLE

APPETIZERS

Naturalism

Raw red prawn from Mazara catalan style	18
Beef tartare soy sauce, ricotta cheese and seabass sashimi	17
Salmon tartare scapece style	13
Veal Tonn'ARS at the pink point with tuna tartare	14
Poor Art	
Asparagus at carbonara style	13
Burratina d'Andria with gazpacho	11
Astrattismo	
Small pizza with Anchovies from Cantabria, punterelle, and stracciatella cheese	18
Artist's soup Moussels, shrimp, prawn and octopus	18
Anchovies stuffed with pink prawn on creamed cod fish	14
Octopos with Galiziana cream	13

MAIN COURSE

Pop Art

Risotto alla Milanese with saffron	19
Tagliatelle cacao handmade with ragù	15

Classicismo

Spaghetti wih claims classic recipe	15
Spaghetti with claims and bottarga	17

Barocco

Fettucce with shrimps, zucchini flower and saffron	18
Linguine with lemon sauce, shellfish cream,shrimps tartare, bottarga and shiso leave	18

Impressionismo

Troccoli fresh pasta with asaparagus, scallops and garum	17
Spaghetti blue carbonara	16

SECOND COURSE

Naif

Beef chick ltc at genovese with pecorino cheese fondue	20
Sliced Beef with smoked chimichurri and vegetables catalana	21

Rinascimento

Turbot with potatos and pistachio	22
Seared tuna bites with pumpkins cream, stracciatella cheese and paprika	21
Sea bass with artichokes	22

Liberty

Cod in oil cooking with cruncy vegetables, parmentier and truffle	22
Ombrina torneadaux with black garlic and almond milk maionayse and baby spinac	23
Stuffed squid with veal and black cabage	23