

QUINTESSÉNZÀ
R I S T O R A N T E

M E N U ' T A R T U F O

Fassona tartare, mustard, herbs

Egg, mushrooms, goat cheese fondue

Tagliolini creamed in butter

Veal cheek, artichokes, saffron-infused potato

Coffee and zabaglione: coffee foam, zabaglione ice cream, salted caramel

110 per person
(White truffle excluded)

N.B. cost of the truffle 6,5 euros/gram

*We respectfully request that the entire table dines from either of the tasting menus or à la carte
Drinks are not included*

CLASSICI

Autumn anthology of our first fourteen years

Cuttlefish, black cabbage, anchovy

Mackerel, spinach, and oyster

Ricotta cheese tortelli, red shrimps, bisque with moscato di Trani

Maccheroncini, mussels and rocket

Guinea fowl, shallots, grapes, chestnuts

Apulian farmer's breakfast: sponge cake, ricotta ice cream, fruit sauce

115euro per person

Wine pairing 60euro per person

QUINTESSENZIALE

More contemporary, Quintessenza now

Hake, cruciferous, caviar, green curry

Mushrooms, apple and hazelnut

Spaghettoni, cod, olives, trout roe

Risotto, citrus, capers and herbs

Monkfish, sea urchins, carrots and laurel

Berry mousse, chocolate, blue goat cheese ice cream

115euro per person

Wine pairing 60euro per person

Glass of Champagne 20

RAW AND MARINATED

Spéciales Dominique Oysters 8 euro/each

Allergens (14)

Red Shrimps 12 euro/ 100g

Allergens (2)

Marinated umbrine, chervil, green apple 32

Allergens (4)

STARTERS

Octopus, chard, capers, seaweed, sea jelly 30

Allergens (4,14)

Hake, cruciferous, caviar, green curry 32

Allergens (4)

Soft-boiled egg, tarragon, black truffle 28

Allergens (23,7)

Mushrooms, apple and hazelnut 30

Allergens (8)

PASTA AND RISOTTO

Ricotta cheese tortelli, red shrimps, bisque with moscato di Trani 30

Allergens (1,2,3,4,7,12)

Paccheri with shellfish: raw prawns and scampi, lobster 40

Allergens (1,3,4,7)

Spaghettone, cod, olives, trout roe 35

Allergens (1,4,7)

Risotto, citrus, capers and herbs 30

Allergens (1,6,7)

FISH AND MEAT

Lobster, pumpkin and vinaigrette 65

Allergens (2)

Grilled eel, pancotto, pear, and lettuce 35

Allergens (1,4)

Monkfish, sea urchins, carrots and bay leaves 32

Allergens (4)

Beef, artichokes, saffron potato 35

Allergens (1)

From Gargano to Salento: lamb offal, red shrimps, lemon, anchovies 30

Allergens (2,4)

DESSERT

Apulian farmer's breakfast: sponge cake, ricotta ice cream, seasonal fruit sauce 18

Allergens (1,3,7,8)

wine pairing suggested: Moscato di Trani – Villa Schinosa 9

Coffee and zabaglione: coffee mousse, zabaglione ice cream, salted caramel 18

Allergens (1,3,7,8)

wine pairing suggested: Ben Ryé – Donnafugata 16

Pear, vanilla and hazelnut: puff pastry and pear, vanilla mousse, hazelnut ice cream 20

Allergens (1,3,7,8)

wine pairing suggested: Sauternes – Château Gravas 15

Wood and blue: berry mousse, chocolate, blue goat cheese ice cream 18

Allergens (1,3,7,8)

wine pairing suggested: Banyuls Baillaury Gran Cru – Abbe Rouse 15

Selection of homemade ice creams and sorbets: 9

Allergens (7)

Cheese 22

Allergens (7)

wine pairing suggested: Muffato della Sala – Antinori 16

Coffee and petit fours 3

Selection of tea “La via del tè – Firenze” and petit fours 5

Still and sparkling Water 4

Bread service 5

There are 14 major allergens which need to be mentioned, they are used as ingredients in a food. Here are the allergens can be found in our menu and registered into: Allegato II “Sostanze o prodotti che provocano allergie o intolleranze” Reg.CE 1169/2011:

1. Cereals containing gluten (Wheat, Khorasan wheat/Kamut, rye, barley and oats)
2. Crustacean
3. Eggs and eggs preparation
4. Fish
5. Peanuts
6. Soya
7. Milk
8. Nuts: this ingredient refers to nuts which grow on trees, like cashew nuts, almonds and hazelnuts, pecan Macadamia nuts, pistachio
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur dioxide also knew as sulphites superior at 10mg/kg
13. Lupin
14. Molluscs

Food such as meat and fish purchased fresh by us, for market reasons and for raw preparations have undergone a preventive treatment by vacuum packing and blast chilling to -20°, in compliance with the requirements of Reg. (EC) 853/2004, Annex III Section VII, Chapter 3, Letter D Point 3 and subsequent additions. We inform our customers that the products and dishes prepared and served in this establishment, and the drinks, may contain ingredients or adjuvants considered allergens. If you have any food allergies and/or intolerances, please ask for information on our food and drinks, we are prepared to advise you in the best possible way.

* Products purchased frozen or fresh and frozen on site (subject to availability) and served thawed or frozen, pursuant to Article 17 Reg. UE 1169/11 e Attached VI e D. Lgs 231/2017 article 8.

▲ Fishery products administered raw or practically raw, subjected to preventive remediation treatment in accordance with the provisions of EC Regulation 853/04 and EU Regulation no. 1276/2011 and Ministerial Note no. 4379 of 17 February 2011.

