



STAFF

CHEF PATRON, MAITRE E SOMMELIER

Tony Farina

HEAD CHEF

Andrea De Lillo

COLLABORATORI

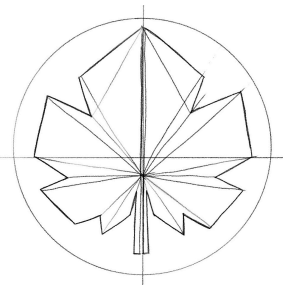
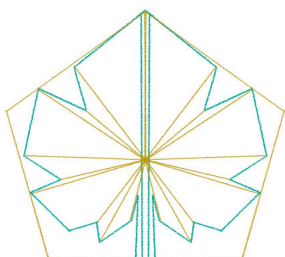
Lara Crescimbeni

Lorenzo Fede



PHILOSOPHY

In this menu we want to tell the variety of flavors of individual elements, where the raw material assumes an important role, enhanced in the best possible way through product research and preparation techniques. A cuisine that reinterprets tradition without ever betraying it and a wine cellar that goes out of the boundaries in search of small important realities located all over the world. Cuisine and wine travel hand in hand following a single direction, that of Taste.





VITIS EXPERIENCE

MATERIA

9-course free-style menu where the chef talks about the importance of the raw material and processing techniques. A journey through vegetables, meat, lake and river fish and new dishes that follow the market and seasonality

€ 95

WINE PAIRING

€ 85 p.p.

The choice of the tasting menu must be the same for the whole table.



FISH TASTING MENU

LAKE

€ 70

LAKE TROUT

Trout sashimi, orange mayonnaise and tomato oil

PERCH

Risotto with herbs, fried perch and confit tomatoes

PIKE

Pike in pil pil, wild garlic, black sesame and shallots under ashes

SESAME

Sesame ice cream and a BBQ pricot

The choice of the tasting menu must be the same for the whole table.



MEAT TASTING MENU

COUNTRYSIDE

€ 70

SHEEP

Broagna sheep tartare, zucchini slices, zucchini flowers and ricotta cheese

PIGLET

Ravioli filled with piglet, piglet popcorn and onion powder

GUINEA FOWL

Guinea Fowl in 3 cooking stages, roast, nuggets, breast and rosemary potatoes

HAZELNUT

Hazelnut cream, Dro plum umeboshi

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VEG TASTING MENU

 SOIL

€65

GAZPACHO

Gazpacho of melon, tomato, cucumber and olive brioche bun

PESTO

Pacchero Rigato (Felicetti short pasta), lovage pesto and green beans

MERINGUE

Lime meringue, strawberries, yogurt and basil oil

PORTOBELLO

Roasted mushroom, black garlic mousse, hazelnuts, spruce and summer truffle

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MENU À LA CARTE

For a la carte dishes you can choose from 3 tasting menus

Every dish

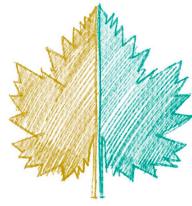
€ 28

ACCORDING TO YOUR CHOICE

Choose 2 courses and a dessert from the menu and create your own menu

€ 60

The choice of the tasting menu must be the same for the whole table.



Vitis adopts the Tomato+ system for its dishes. It was created to respond to the growing search for a diet based on healthy and nutrient-rich vegetables, eaten freshly picked and grown with a particularly low environmental impact.