



*The ancient finds new light, and the memories of a
wise past evoke a time when simplicity was a virtue, not a misery.*

The shepherds' song inspires a New Rural Cuisine.

AL MADRIGALE
NUOVA CUCINA RURALE

Misera / mente

Sheep ventricina

Sturgeon, rye, blackberry

Egg in purgatory

Dumpling, cod, onion

Lamb “cacio e ova” style

Tartlet, ricotta cheese, cherry

80



The tasting menu will be made for the whole table.

Migra / azione

Rosehip

Sheep, oyster

Sweetbread, clam

Spaghettone pasta, strawberry

Raviolo pasta, ricotta cheese, dry beef

Monkfish “vignarola” style

Snow pea, tomato

Stuffed quail

Wild strawberry, black garlic

100



The tasting menu will be made for the whole table.

Create your own menu

Choice of four course between one starter, one pasta, one main course, one dessert

70

Starter

Sturgeon, rye, blackberry

Sheep, oyster

Snow pea, tomato

Main course

Salted cod, chickpea

Monkfish “vignarola” style

Lamb “cacio e ova” style

Pasta

Frascarello pasta, tomato, anchovy, caper

Raviolo pasta, ricotta cheese, dry beef

Dumpling, cod, onion

Dessert

Wild strawberry, black garlic

Tartlet, ricotta cheese, cherry

Chocolate pudding



“The fish destined to be eaten raw or practically raw was subjected to preventive reclamation treatment in compliance with the provisions of EC Regulation 853/2004, Annex III, section VIII, chapter 3, letter D, point 3.”In the absence of fresh catch of the day, we will replace with fresh product cut down on board.