

SCIABOLA

À La Carte

From the tasting menus you may choose a selection of dishes:

2 courses 90 p.p.
(Dessert not included)

3 courses 120 p.p.
(Dessert not included)

“Ti Porto con Me”

6-course blind tasting experience
by Chef Alessandro Ferrarini

(To be served for the entire table)

“Each dish is a chapter of a story that reveals my vision through unexpected flavors, delicate balances, and bold insights. An experience designed for those who wish to trust the process, be surprised, and discover, one bite after another, something unique.”



160 p.p.

(Wines and beverages not included)

Wine pairing: **“Armonie nel Calice”** - 6 tastings 70 p.p.

Cover charge 8

1. Cereals containing gluten; 2. Crustaceans; 3. Eggs; 4. Fish; 5. Peanuts; 6. Soy; 7. Milk including lactose;
8. Nuts; 9. Celery; 10. Mustard; 11. Sesame; 12. Sulphites; 13. Lupins; 14. Mollusks.

“Mare d’Origine”

5-course Tasting Menu
(to be served for the entire table)

Raw Prawn

Ceviche, Caviar and Radish
(2, 3, 4)

Ray Fish

Green beans, Hollandaise and Meunière sauce
(1, 3, 4, 7, 12, 14)

Risotto “San Massimo” Reserve (Two people minimum)

Red prawn, Burrata and Chives
(2, 7, 9, 12)

Fish of the Day

Olives, Courgettes and Candied tomatoes
(4, 7, 9, 12)

Stones on the Sea

Passion fruit, Salted caramel and Praline
(1, 3, 5, 7, 8)

135 p.p.

(Wines and beverages not included)

Wine pairing: **“Dialoghi di Vite”** - 5 tastings 60 p.p.

Cover charge 8

1. Cereals containing gluten; 2. Crustaceans; 3. Eggs; 4. Fish; 5. Peanuts; 6. Soy; 7. Milk including lactose;
8. Nuts; 9. Celery; 10. Mustard; 11. Sesame; 12. Sulphites; 13. Lupins; 14. Mollusks.

“Oltre la Riva”

6-course Tasting Menu
(To be served for the entire table)

Monterosso's Anchovy

Panzanella, Onion jam and Fennel
(1, 3, 4, 7)

Arsella

Potato, Marinade and Nutmeg
(7, 12, 14)

Stuffed Gnocco

Shrimps, Tarragon and Lemon grass
(1, 2, 3, 7, 9, 12)

Linguina “Mancini”

Lupins clams, Chicory and Crispy bread
(1, 4, 12, 14)

Sole

Asparagus, Bagna Cauda and Parsley
(4, 7, 10, 12)

Tribute to Banksy

Mascarpone, Coffee and Cocoa
(5, 6, 7, 8, 11)

150 p.p.

(Wines and beverages excluded)

Wine pairing: **“Armonie nel Calice”** - 6 tastings 70 p.p.

Cover charge 8

1. Cereals containing gluten; 2. Crustaceans; 3. Eggs; 4. Fish; 5. Peanuts; 6. Soy; 7. Milk including lactose;
8. Nuts; 9. Celery; 10. Mustard; 11. Sesame; 12. Sulphites; 13. Lupins; 14. Mollusks.

“Germogli e Matera”

6-course Tasting Menu
(To be served for the entire table)

Artichoke

Beetroot, Mint and Beurre blanc
(1, 7, 10, 12)

Ossobuco in Versilia

Saffron, Lemon and Marrow
(1, 3, 5, 7, 9, 12)

Raviolo

Ricotta, Spinach and Brewer's yeast
(1, 3, 7, 12)

Spaghettone “Mancini”

Bacon, Tomato and Pecorino cheese
(1, 7, 12)

Onion

Vegetable reduction, Bay leaf and Mushrooms
(1, 3, 6, 7, 12)

oppure

Pigeon

Endive, Sour cherries and Port wine
(1, 3, 7, 9, 12)

Strawberry

Cream, Orange, and Maraschino
(1, 6, 7, 8, 10, 11)

135 p.p.

(Wines and beverages excluded)

Wine pairing: “**Dialoghi di Vite**” - 6 tastings 70 p.p.

Cover charge 8

1. Cereals containing gluten; 2. Crustaceans; 3. Eggs; 4. Fish; 5. Peanuts; 6. Soy; 7. Milk including lactose;
8. Nuts; 9. Celery; 10. Mustard; 11. Sesame; 12. Sulphites; 13. Lupins; 14. Mollusks.