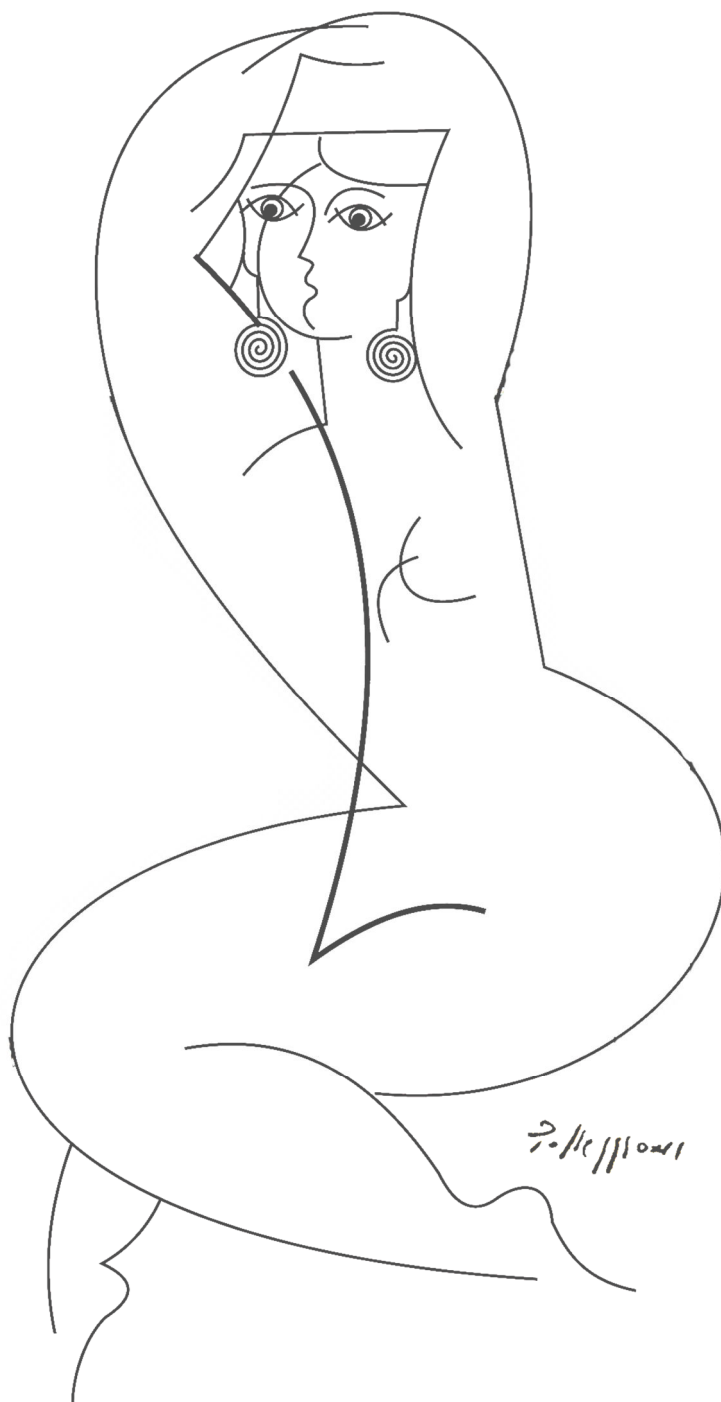


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**SENSES**  
THE VINUM

*A' la Carte*



## Starters

### Salt Spray 𐰇

Creamed codfish | bruschetta with "peperone crusco" (crispy dried pepper) | caramelized carrots | beetroot cream  
(1) (4) (7) (9)  
14 Euro

### Coastal Breeze

Red prawn tartare | orange | saffron (2) (7)  
19 Euro

### Wild Forest 𐰇

Cured meat with fennel | white peach emulsion | toasted almonds | arugula (8)  
15 Euro

### Summer Garden 𐰈

Zucchini flan | Parmesan cream | lime powder (3) (7) (9)  
12 Euro

### Our Cheese Board

Selection of local cheeses | acacia flower honey (7)  
14 Euro

## First courses

### Fragrance 𐰇

Garganelli pasta with creamed codfish | orange | fennel | basil oil (1) (3) (4) (7)  
14 Euro

### Sea Rhythm

Chitarrina pasta with mullet bottarga | confit cherry tomatoes | lime (1) (3) (4) (8)  
15 Euro

### Amatrice 𐰇

Chitarra pasta with yellow datterino tomato amatriciana | guanciale pork cheek | pecorino cream (1) (3) (7)  
13 Euro

### Cacio e Pepe 𐰈

"10-yolk" egg rigatoni | pecorino cheese | black pepper (1) (3) (7)  
12 Euro

Allergen table

cereals with gluten (1); crustaceans (2); eggs (3); fish (4); peanuts (5); soybeans (6); milk and dairy products (7); nuts (8); celery (9); mustard (10);  
sesame seeds (11); mushrooms (12); sulphur dioxide (13); shellfish (14)

## *Main courses*

### Sessanio ♂

Grilled lamb | saffron | honey (7)  
16 Euro

### Island ⚡

Center-cut cod fillet | zucchini cream | olive powder | confit cherry tomatoes (4) (7) (8) (9)  
16 Euro

### Pollock 🍃

Turquoise potato flan | milk and basil cream (3) (7) (9)  
12 Euro

### Sliced Beef Sirloin 250g

18 Euro

## *Sides*

Baked potatoes 4 Euro

Fresh seasonal vegetables 4 Euro

## *Tastings*

The Cod trail / 39 Euro ⚡

Walk in the mountains / 42 Euro ♂

Green symphony / 35 Euro 🍃

Allergen table

cereals with gluten (1); crustaceans (2); eggs (3); fish (4); peanuts (5); soybeans (6); milk and dairy products (7); nuts (8); celery (9); mustard (10);  
sesame seeds (11); mushrooms (12); sulphur dioxide (13); shellfish (14)

## *Desserts*

### Oasis

Coconut | açai | lime (7) (8)  
6 Euro

### It's not a cheesecake

Cashews | raspberry (1) (6) (8)  
6 Euro

### Tasting of fine DOMORI chocolate (25 g) with Zibibbo wine

70% dark chocolate with CRIOLLO cocoa paste, the most aromatic and rarest in the world, and TRINITARIO  
7 Euro

## *Dessert wines*

### Malvasia “Balanubi” Terre Siciliane IGT

100% Malvasia | 16% alc. | Nicosia | 40 ml  
4 Euro

### Zibibbo “Balanubi” Terre Siciliane IGT

100% Zibibbo | 16% alc. | Nicosia | 40 ml  
4 Euro

### Porto Tawny “Presidential”

Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Cao, Tinta Roriz | 19% alc. | Da Silva | 40 ml  
4 Euro

### Fine Rich Madeira

Portuguese native grape varieties | 19% alc. | Justino's | 40 ml  
4 Euro



*Coffee*

### Single Origin Brazil | organic

100% Arabica Tolima | harmonious and sweet, with notes of bread, toasted cereals and red fruits  
2 Euro

### Single Origin Colombia | organic

100% Arabica | notes of toasted cereals and caramel, with hints of nuts and spices  
2 Euro

### Single-origin Guatemala

100% Arabica | elegant, bitter, with malty notes of cereals  
2 Euro

### Single Origin India

100% Arabica di Karnataka | notes of wood, cloves, nutmeg and black pepper  
2 Euro

Allergen table

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sesame seeds (11); mushrooms (12); sulphur dioxide (13); shellfish (14)