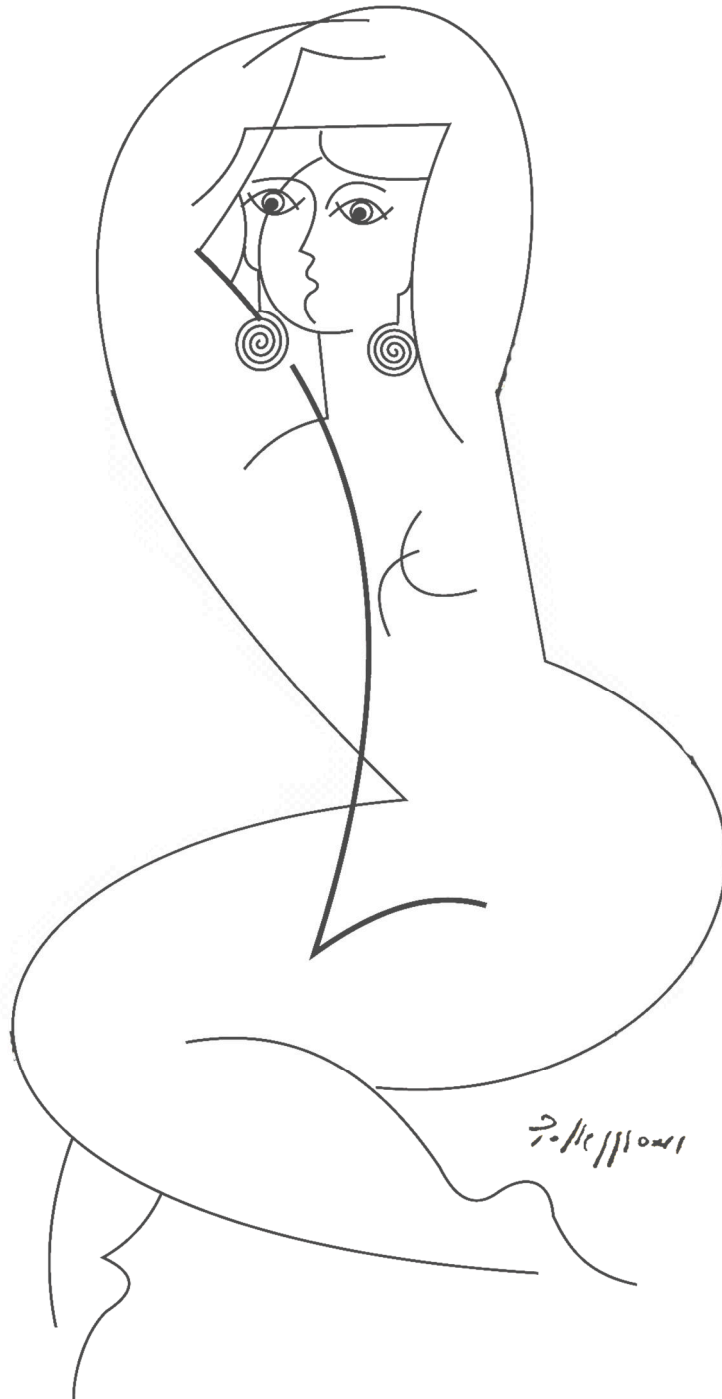


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**SENSES**  
THE VINUM

*A' la Carte*



## Starters

### Three 4 you ☿

Codfish chips with anchovy mayonnaise | beetroot sphere | crispy pepper bone with creamy cod and a mango spell

(1) (3) (4) (7) (9)

14 Euro

### Ox ♂

Beef cheek with port wine | pumpkin | licorice (7) (9)

15 Euro

### Jack's smile 🍃

Grilled pumpkin | chestnuts | fennel | vegan fondue (9)

12 Euro

## First courses

### Scent ☿

Codfish and potato parcels | pumpkin | fennel flowers | basil oil (1) (3) (4) (9)

12 Euro

### Campo Imperatore ♂

Rintrocilo pasta with Gran Sasso Genovese meat sauce | Pecorino cheese crusts (1) (3) (7) (9)

12 Euro

### Farmer 🍃

Farmer Fresh potato gnocchi | Pecorino cheese | white pears | walnuts (1) (7) (8)

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 ⚡

Cut of beef | Caramelized red onion mousse (1) (2) (4) (6) (7) (8) (10) (11)  
16 Euro

### Island ⚡

Cod fillet | pepper cream | olive powder | rosemary and potato foam (4) (7) (9)  
14 Euro

### Pollock 🌿

Trio of vegetable flans with their sauces | pumpkin and pepper | purple carrots and vegan fondue | Romanesco  
broccoli and beetroot (3) (7) (9)  
12 Euro

### Undergrowth ⚡

Cut of beef | porcini mushroom essence | black garlic cream  
16 Euro

## Sides

Rustic baked potatoes 4 Euro

Sautéed greens 4 Euro

## Tastings

The Cod trail / 35 Euro ⚡

Walk in the mountains / 38 / 49 Euro ⚡

Green symphony / 30 Euro 🌿

Allergen table

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

## *Desserts*

### Tiramisù in a jar

pistachio | meringues (1) (8)  
6 Euro

### It's not a cheesecake

Cashews | mango and orange (6) (8)  
6 Euro

### Queen

Sheep ricotta and cinnamon Bavarian cream | chestnuts and honey (1) (3)  
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

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# 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)