

LA
CIMINEA

WINE RESTAURANT

TASTING MENUS

METAMORPHOSIS

A four-course journey inspired by tradition, interpreted in our own way

euro 80

Beverages not included

Wine pairing

euro 60

VEGETAL ESSENCE

An experience that expresses our passion for the vegetable world and our garden, in
seven courses

euro 100

Beverages not included

Wine pairing

euro 80

The selected tasting menu must be chosen for the entire table.

LA CARTE

Starters

Revisited gallura soup	20 euro
Raw and cooked Catalan fish and crustaceans	28
Herbs and flowers	25
Interweaving of carrot, onion and loquat	22

First courses

Chiusoni of semolina, fonduta al pecorino, tomato sauce, reduction of beef and sausage	28 euro
Saffron fregola, red prawns from Mazara, fennel and lemon	30
Blue crab ravioli, citrus reduction and crunchy seeds	30
Monday's mixed pasta	28

Meat, fish and vegetable

All the Goodness of Lamb	40 euro
Amberjack on the coals, sour and raw sauce of spring vegetables	42
Scorpionfish, semolina polenta and asparagus	42
Clay's cooked spring onion, yogurt, balsamic vinegar and vegetable reduction	30

*To preserve freshness and ensure availability based on seasonality, some ingredients may be frozen or blast-chilled.
Information about allergens is available upon request from our service staff.*

LA
CIMINEA

WINE RESTAURANT

DESSERT

Raspberry, popcorn and lime	<i>18 euro</i>
Five shades of lemon	<i>18</i>
Stratification of seadas	<i>18</i>
Tiramisu in our way	<i>16</i>
Tart, Tahitian vanilla and spring fruit	<i>16</i>

*To preserve freshness and ensure availability based on seasonality, some ingredients may be frozen or blast-chilled.
Information about allergens is available upon request from our service staff.*