Acquarello
Cucina del Sole

Autumn menu

Five courses · dishes also available à la carte

Duck liver tiramisu · €43

With pumpkin

Pan-fried scallop · €41

Banana purée · parsley sauce · yuzu kosho

Tortelli · €39

Beetroot filling · wasabi sauce · apple relish

Miral black-feathered chicken · €63

Breast · morels · sherry sauce

Babà napoletano al rum · €23

Rum cream · vanilla ice cream

Five-course menu · €186 per person

The set menu is served to the whole table.
Wine pairing · €89 · 0.1 l per course

Lunch menu

Tuesday to Friday lunchtime · inspired by the day's market selection

Starter · pasta · main course

Three-course menu · €85 per person
Wine pairing · €45 · 0.1 l per course

All prices include VAT.

Acquarello
Cucina del Sole

À la carte

Cucina del Sole · Autumn 2026

Antipasti

Courgette flower · €46
Baked courgette flower · scallop · saffron sauce

Lardo di Colonnata · €43
Artichokes · chanterelles · red prawn ragout

Pasta

Butternut squash gnocchi · €41
Black Norcia truffle · Parmesan foam

Secondi

Monkfish · €69
Tomato fagottini · quinoa · cacciucco

Maine lobster · €79
Lobster tail · basil and ricotta gnocchi · salmon roe · yuzu sauce

Dolci

Bronte pistachio · €23
Cold zabaglione · raspberry blancmange · almond ice cream

Transparent lemon ravioli · €23
Piña colada ice cream · coconut foam

Galapagos coffee prepared at your table in a Mokka Cona
For two people · €19

Prices are per dish and include VAT.
Please let us know about any allergies or dietary requirements.