



RADICI

RISTORANTE

Food is an unbreakable tie of
experiences, both received and transferred,
technique and daily research,
respect for the raw ingredients
and for the territory where every farmer and grower invest his life.

Food is freedom of expression and attention for the details,
to present every time a result to share with every guest
and to create a dialogue that bonds people, products and places,
where everything flows like lymph that brings nourishment and life from the
“**Radici**” up to the top of emotions.

The Chef, ***Danièle Auricchio***

The Maître, ***Mauro Clementi***



Encounter with nature

Egg

snow peas, spring first-fruits

Tomato cannelloni pasta

kiwi, liquorice

Almond cutlet

carrots, summer truffle

Coconut

chocolate, tequila

The Menu is served for the whole table

Euros 80,00 per person



origini20

Snails

coconut, parsley

Pasta

sheep ricotta cheese,
spices from the world

Trout

radishes, spring salad

Cherry

pistachio

The Menu is served for the whole table

Euros 90,00 per person



Free-Hand

Six-courses menu,
according to the market and the Chef's inspiration

The Menu is served for the whole table

Euros 110,00 per person



À la carte between the two tasting menus

2 courses

Euros 55,00 per person

3 courses

Euros 70,00 per person

Our proposals of wine pairing:

Selection of 3 wines (wine glass) paired:

Euro 35,00 per person

Selection of 4 wines (wine glass) paired:

Euro 50,00 per person

Cover charge and selection of artisan bread

Euro 5,00 per person

You eat with your eyes first,
then with your nose,
and only then with your mouth.
A truly great dish speaks to all the senses.

Massimo Bottura

Ristorante Radici

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