

NOMOS

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LAW ORDER HARMONY

NOMOS IS THE BALANCE THAT GUIDES MY THOUGHT
MY INNER COURSE
BETWEEN ITALIAN ROOTS AND HORIZONS CROSSED
MATTER BECOMES A TRACE OF THE JOURNEY
AND THE GUARDIAN OF MEMORY

CHEF GIULIO LUIGI ZOLI

NOMOS

ANTE

ARCHÉ

THE PRINCIPLE

THE ORIGIN OF THOUGHT AND EXPERIENCE

ALLA CARTA A LA CARTE

QUAIL

RAW PRAWNS SHELLFISH JUS BLACK SALAD 9.6.1.2.3

€38

RAW SCALLOP

ARTICHOKES BERGAMOT TAMARIND 14.6

€35

OYSTER

VERNACCIA KUMQUAT KOMBU MALT 7.6.12

€35

CHILI LEEK

“BLACK SAUCE” PINEAPPLE CUCUMBER KIMCHI

€35

SPAGHETTI CITRUS

PROVOLA LAPSANG CAPERS 1.7

€35

SPÄTZLE

BASIL FIG LEAVES HERRING 1.2.3.7

€35

RABBIT TORTELLO

SEA URCHIN JASMINE 1.3.4.9

€35

TUBETTO

RUTA PEPPER UMEBOSHI

€35

CAUGHT FISH

RAVIGOTE MELISSA KIWI 3.4.7.10

€45

LAMB

TOMATO JAM CHARCUTIÈRE SANSHO PEPPER 9

€45

CHICKEN

APRICOT MUSHROOMS MARSALA

€45

ALMOND

VERMOUTH APPLE 8.12

€22

CHOCOLATE

RASPBERRIES COGNAC 3.7.12

€22

FOR THE À LA CARTE MENU A MINIMUM OF TWO COURSES PER PERSON IS REQUIRED

NOMOS

ANTE

MÉTRON

THE MEASURE

BALANCE AND HARMONY BETWEEN ROOTS AND HORIZONS

CHILI LEEK

“BLACK SAUCE” PINEAPPLE CUCUMBER KIMCHI

OYSTER

VERNACCIA KUMQUAT KOMBU MALT

SPAGHETTI CITRUS

PROVOLA LAPSANG CAPERSI

CAUGHTFISH

RAVIGOTE MELISSA KIWI

ALMOND

VERMOUTH APPLE

€100

WINE PAIRING € 55 ALCOHOL FREE PAIRING € 40

SELECTION OF CHEESES €30

CAVIAR SUPPLEMENT 20G €55

*TASTING MENUS ARE INTENDED FOR ALL GUESTS AT THE TABLE.
FOR GROUPS OF MORE THAN FOUR PEOPLE SELECTION OF ONE OF OUR SET MENUS IS REQUIRED*

NOMOS

ANTE

TÉLOS

COMPLIMENT

AN IMMERSIVE EXPERIENCE OF WHOLENESS AND VISION

CHILI LEEK

“BLACK SAUCE” PINEAPPLE CUCUMBER KIMCHI

OYSTER

VERNACCIA KUMQUAT KOMBU MALT

QUAIL

RAW PRAWNS SHELLFISH JUS BLACK SALAD

SPAGHETTI CITRUS

PROVOLA LAPSANG CAPERS

SPÄTZLE

BASIL FIG LEAVES HERRING

LAMB

TOMATO JAM CHARCUTIÈRE SANSHO PEPPER

ALMOND

VERMOUTH APPLE

€130

ABBINAMENTO VINI € 90 ALCOHOL FREE PAIRING € 70

SELECTION OF CHEESES €30

CAVIAR SUPPLEMENT 20G €55

*TASTING MENUS ARE INTENDED FOR ALL GUESTS AT THE TABLE.
FOR GROUPS OF MORE THAN FOUR PEOPLE SELECTION OF ONE OF OUR SET MENUS IS REQUIRED*

NOMOS

ANTE

PHÝTON

VEGETABLE ESSENCE

NATURE AS A FORM OF PERCEPTION AND SENSE

5 COURSES €100

7 COURSES €130

SELECTION OF CHEESES €30

THE RAW FISH SERVED HAS BEEN SUBJECTED TO RAPID FREEZING (REGULATION EC 853/04).
FOR ANY POSSIBLE PRESENCE OF SUBSTANCES OR PRODUCTS THAT MAY CAUSE ALLERGIES OR INTOLERANCES, YOU MAY CONSULT THE APPROPRIATE
DOCUMENTATION WHICH WILL BE PROVIDED UPON REQUEST BY THE DINING ROOM STAFF

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