



TASTING MENU

GUSTATIO

Ocean balls by Apicius Squid, prawns, and shrimp

id, prawns, and shrimp
Virgil's Moretum

Mashed cheese with fresh herbs

Mussels from Apicius
Steamed with leek and savory

Fishless Fish salting by Apicius

Paté with walnuts and garum (fermented fish sauce)

PRIMA MENSA Sea Veal with Dodra Sauce

Inspired by Ausonius and Elagabalus, prepared with honey, wine, and mint. Served with a salad dressed in Liburnian oil

Apicius-Style Tenderloin with Fennel Sauce

With laserwort, dates and *Apotermo* (cooked semolina with walnuts)

SECUNDA MENSA

(Desserts) Seasonal selection

Accompanied by ½ liter of flavored wine, must or water and bread. (Soft drinks and barbarian beverages not included).

39 € – all inclusive

