



SE
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OUR TASTING MENUS

ORME

(3-7)

GNUDO

ricotta, spinach, swiss chard

(1-3-7)

TORTELLLO

“vignarola” filling, potato

(9-12)

PORK

green beans, stout beer reduction

+ DESSERT

35€



RINCONTRO

6 courses

entirely chosen by the chefs

*“Edoardo & Federico have met for the first time in 2014 in London.
Working together they will soon understand to be one the “alter ego” of the other.*

*Two human being alike, that grow the same passion
for the kitchen and its innovation.*

*This tasting menu is entirely studied and realised
following the flows of ideas and knowledges of our two chefs...*

*Two friends that after 10 years will meet up again and will finally be proud of
opening a brand new restaurant together.”*

50€



Bread & Coverage 2,50

Our tasting menus are to be intended the same for the entire table

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A L A C A R T E

(12)

BEEF TARTARE

cherries, beetroot, fig's oil
13

(6)

WATERMELON

bbq tomato, soy, wild herbs
11

(7-9-12)

SWEETBREAD

charcoaled carrot, passion fruit
13

(9-12)

DUCK

radicchio, orange, vermouth
13

(6-7)

COURGETTE

flower, dashi, parsley
11

(1-10)

SENAPE

aubergine, mustard, yellow tomato, panko
11

(1)

PICIO

tomato & garlic sauce, fermented plum, amaranth
13

(1-3-7-9-12)

FAGOTTINO

chicken, friggitelto pepper, paprika
15

(1-6-7)

TUBETTI

nettle, salted lemon, black lime
13

(1-3-7-8-9)

CAPPELLETTO

wild boar ragù stuffed, parmesan, dolceforte sauce
15

(1-7-8-9)

BARLEY RISOTTO

prickly lettuce, pine nuts milk, celery, raisins
14

(9-12)

PORK

green beans, stout beer reduction
16

(7-12)

RABBIT

sausage & liver stuffed, yoghurt, swiss-chard
16

(7)

DEER

shitake mushroom, blueberry
18

(6-9-12)

PIGEON

spinach, strawberry, gravy
20

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DESSERTS

(1-7)

RASPBERRY

raspberry mousse, sablè

7

(1-7)

EXOTIC

peaches in syrup, mango, sorbet, honey biscuit

7

(1-3-7-8)

MILLEFOGLIE

hazelnuts, chocolate, salted caramel

7

(1-3-7-11)

SEMIFREDDO

lemon, white chocolate, coconut, black sesame

7



ELENCO ALLERGENI:

gluten 1 | crustaceans 2 | eggs 3 | fish 4 | peanuts 5 | soy 6 | milk 7 | nuts 8 |
celery 9 | mustard 10 | sesame 11 | sulphites 12 | lupins 13 | clams and shellfish 14

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AT THE END

BY THE GLASS

AMARO | FERNET | LIMONCELLO

4

PASSITO | SWEET WINE

5

GRAPPA

bianca, barrique

4

RUM | WHISKEY

5



BOTTLES

RECIOTO DELLA VALPOLICELLA

Recioto, Antolini, 2021

30

ADA

Vinsanto di Montepulciano, Le Berne, 2011

48

MUFFATO DELLA SALA

Antinori, 2020

68

ROYAL TOKAJI

5 Puttonyos Aszù, 2017

55

BUKKURAM SOLE D'AGOSTO

Passito di Pantelleria, De Bartoli, 2022

95

VECCHIO SAMPERI PERPETUO

Marsala, De Bartoli

95

MARSALA SUPERIORE ORO RISERVA

Marsala, De Bartoli, 1988

150



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