IZE

RESTAURANT

ALÍA
TASTING MENU

An interplay of land, sea, culture, and passion.

7 COURSES
Chef's signature courses

130 €

IZÉ
TASTING MENU

Between lake and sea, a tasting menu that combines mediterranean and local flavours.

CHEF'S WELCOME

DA SUD A NORD / 2-8-14
Beef cartilage, sea snails, Mazara prawns, clams, wood sorrel, swiss chard and lemon

CALAMARO PSICHEDELICO / 2-4-5-8-14
Stuffed squid, quinoa with spinach extract, finger lime, sturgeon caviar, plankton and peanut cream

NERO A METÀ / 1-4-9-14
Tubetti pasta with squid ragout, potato espuma, samphire and sea & lake furikake

MADE IN MEDITERRANEO / 4-7-9-12
Seabed amberjack with mugnaia sauce, lemongrass, trout roe, grilled baby lettuce and radish gel

FIOR DI LIMONE / 1-3-7
Lemon curd tartlet, yogurt semifreddo and yuzu gel

FINAL TREATS

110 €

MANGIAFOGLIE
TASTING MENU

A vegetal menu inspired by the term 'i mangiafoglia', the ancient name of people living in partenope, chef carlo spina's place of origin, in the past rich in vegetable gardens and cultivations.

CHEF'S WELCOME

SCAROLA "MBUTTUNATA" / 1-6-8
Escarole stuffed with bean miso bread, potatoes, olives, capers, walnuts and scapece escarole extract

TERRA E RADICI / 7-8-9
Jerusalem artichoke cream, thyme-vinegar chestnuts, pecorino cheese foam, puffed quinoa and coffee

VERDE AMARO PUNGENTE / 1-7-9
Quadrotti pasta, chicory, gorgonzola cheese, salted lemon and black kale powder

ZUPPETTA DI FRUTTA E VERDURA / 7-8
Panna cotta with mango insert and passion fruit syrup

FINAL TREATS

80 €

Tasting menus are offered for the entire table and can be ordered before 9pm.
For tables of 6 or more people, the choice of the tasting menu is mandatory.

À LA CARTE

Starters

TERRA E RADICI / 7-8-9 — **26 €**
Jerusalem artichoke cream, thyme-vinegar chestnuts, pecorino cheese foam, puffed quinoa and coffee

DA SUD A NORD / 2-8-14 — **28 €**
Beef cartilage, sea snails, Mazara prawns, clams, wood sorrel, swiss chard and lemon

“LA BRACIOLA” MAI COTTA / 6-7-8-10 — **28 €**
Beef tartare, pine nut ice cream, pecorino cheese sauce, raisins, umeboshi and chimichurri

CALAMARO PSICHEDELICO / 2-4-5-8-14 — **30 €**
Stuffed squid, quinoa with spinach extract, finger lime, sturgeon caviar, plankton and peanut cream

SCAROLA “MBUTTUNATA” / 1-6-8 — **26 €**
Escarole stuffed with bean miso bread, potatoes, olives, capers, walnuts and scapece escarole extract

First dishes

NON IL SOLITO RISOTTO / 3-7-9 — **28 €**
minimum for two people
Franciacorta risotto, burnt leek cream, smoked butter, lake char, capers and lemon cream

UN PLIN FARAONICO / 1-3-7-9 — **30 €**
Guinea fowl genovese plin, pecorino cheese cream, black truffle, toasted root broth and porcini mushroom

VERDE AMARO PUNGENTE / 1-7-9 — **26 €**
Quadrotti pasta, chicory, gorgonzola cheese, salted lemon and black kale powder

INTENSO MARE / 1-2-4-9 — **40 €**
Mescafrancesca pasta with raw and cooked shellfish, lobster coral, basil sauce and seaweed powder

NERO A METÀ / 1-4-9-14 — **28 €**
Tubetti pasta with squid ragout, potato espuma, samphire and sea & lake furikake

Main dishes

ALLORA SI QUAGLIA! / 1-3-5-8-9 — **34 €**
Double-cooked quail, stuffed breast, thigh bonbon, pak choi and smoked celeriac

MAIALINO DA LATTE / 1-6-10 — **34 €**
Rack with mustard, anise-scented belly, fermented plum sauce and morels mushroom

MADE IN MEDITERRANEO / 4-7-9-12 — **35 €**
Seabed amberjack with mugnaia sauce, lemongrass, trout roe, grilled baby lettuce and radish gel

RICORDO DI UNA GRIGLIATA D’ESTATE / 3-4-6 — **35 €**
Sea bass marinated with seaweed, lettuce sauce, aioli, parsley oil, sweet-and-sour sea lettuce and mizuna

FOR À LA CARTE ORDERS, A MINIMUM OF TWO COURSES IS REQUIRED

Cover charge: 5€ per person

Dessert

FIOR DI LIMONE / 1-3-7
Tartelletta al lemon curd, semifreddo
allo yogurt e gel allo yuzu
Lemon curd tartlet, yogurt semifreddo
and yuzu gel
14€

ZUPPETTA DI FRUTTA E VERDURA / 7-8
Panna cotta con inserto al mango
e sciroppo al passion fruit
Panna cotta with mango insert
and passion fruit syrup
14€

I SETTE PECCATI CAPITALI / 1-3-5-7-8
Cioccolato, arachidi, gianduia, caffè, fava tonca,
popcorn e gelato al cardamomo
Chocolate, peanuts, gianduja, coffee, tonka bean,
popcorn, and cardamom ice cream
14€

BOSCO E SOTTOBOSCO / 1-3-7-8
Crumble al cioccolato, cremoso alla castagna,
mousse alle noci, more, gelato alla nocciola,
tartufo nero e gel al melograno
Chocolate crumble, chestnut cream, walnut mousse,
blackberries, hazelnut ice cream, black truffle
and pomegranate gel
14€

Pairing

DOLCI
SWEET

LA PIEMONTINA 12€
Passito Piemonte

SPECOGNA 15€
Picolit

BARALE 12€
Barolo Chinato

LE GUAITE DI NOEMI 30€
Solitario IGT Rosso Passito Veneto

DOPOCENA
AFTER DINNER

GIN TONIC

GIN PROCERA BLUE DOT - PROCERA AFRICAN JUNIPER GIN	25€
GIN BEEFEATER CROWN JEWELS	25€
MARE FUORI 25ZERO14	15€
MONTISOLA GIN	15€
ISEO GIN	15€

RUM

AGRICOLO DAMOISEAU	18€
CANE ISLAND NICARAGUA	18€
CANE ISLAND BARBADOS	18€
ZACAPA 23Y GRAN SOLERA	15€
RUM LEGENDARIO ELIXIR DE CUBA	25€

WHISKY

LAGAVULIN 8Y SINGLE MALT	15€
LAGAVULIN 16Y SINGLE MALT	25€
AKASHI WHITE OAK BLENDED	15€
THE MACALLAN CLASSIC CUT	25€
THE MACALLAN 12Y TRIPLE CASK	28€

GRAPPA

MAROLO, GRAPPA DI BAROLO IN BARRIQUE	12€
MAROLO, GRAPPA DEDICATA AL PADRE	15€
SARPA DI POLI	10€

AMARO

LUMIA	8€
AMARA	10€
MISERICORDIA	10€
JERBARIS BOTANIC 16	10€
UNICUM	10€

Allergen list

1. CEREALS CONTAINING GLUTEN SUCH AS WHEAT, RYE, BARLEY, OAT, SPELT, KAMUT AND THEIR HYBRIDIZED STRAINS AND DERIVED PRODUCTS
2. CRUSTACEANS AND CRUSTACEAN BASED PRODUCTS
3. EGGS AND DERIVED PRODUCTS
4. FISH AND DERIVED PRODUCTS
5. PEANUTS AND DERIVED PRODUCTS
6. SOY AND DERIVED PRODUCTS
7. MILK AND DERIVED PRODUCTS (INCLUDING LACTOSE)
8. SHELLED FRUITS, LIKE ALMONDS, HAZELNUTS, WALNUTS, PISTACHIOS AND DERIVED PRODUCTS
9. CELERY AND DERIVED PRODUCTS
10. MUSTARD AND DERIVED PRODUCTS
11. SESAME SEEDS AND DERIVED PRODUCTS
12. SULFUR DIOXIDE AND SULPHITES IN CONCENTRATIONS ABOVE 10 MG
13. LUPIN AND LUPINS-BASED PRODUCTS
14. MOLLUSCS AND MOLLUSCS-BASED PRODUCTS

Depending on availability, seasonality and production needs, some ingredients or products may be blast chilled or frozen at -18°C.