

## STARTERS

Tradition and innovation: a new twist on frisa leccese

€ 9,00



Pureed soup of peas with lagoustines, white chocolate, red caviar,  
mango puree and black charcoal bread

€ 14,00



Oysters, shiitake mushrooms water, stracchino cream,  
celery and green apple juice

€ 16,00



Duck confit, smoked celeriac, pear sauce,  
roasted pepper and ...

€ 13,00

## FIRST COURSES

Black Tortelli with sea urchins and stracciatella,  
green coffee sauce and...

€ 16,00



Spaghetti "Latini" (Senatore Cappelli wheat), garlic, hazelnut and  
peperoncino oil, nduja "Ioppolo"  
gelato with pecorino sauce

€ 13,00



Risotto of carnaroli rice Sibari, with asparagus and vanilla,  
gamberoni carpaccio flavoured with orange and thyme

€15,00



"Struncatura" with Cantabrian anchovies flavoured with lemon and basil,  
crunchy brioche bread and tomato confit

€ 14,00

## SECOND COURSES

Seared Turbot, tomato confit, Tropea onion in a sweet-and-sour sauce of raspberries, wasabi sauce, smoked soy beans and black olives puree

€ 18,00



Red mullet fillets poached "all'acqua pazza", thirty years later...

€ 16,00



White Podolica stuffed with buffalo mozzarella and basil, pureed soup of lollo lattuce and tomato sorbet

€ 14,00



Crispy pork Gigot of black Calabrian pig, Apulian cucumber yoghurt and teriyaki sauce

€ 13,00

## DESSERTS

Piedmont IGP hazelnut ice cream  
(world award winner of 2012)

€ 5,00



EVO oil and Tahitian vanilla tarte, black olives gelato,  
crèmeux of capers and oregano

€7,00



Millefoglie cake with chantilly cream, Mauritius vanilla and  
fruits of the forest

€ 8,00



“Pastichoux”

Pasticciotto cake filled with coconut and lemongrass cream puffs,  
chocolate and rhum agricole, banana and raspberry, lemon icing.

€ 7,00



Biscuit cake with Sicilian pistachios, raspberry gelee, almond flavoured  
cream and...

€ 6,00

Cover charge

€ 2,50

Folie is the brainchild of Giovanni Fedele and Antonio Raffaele