



“The Queen Peach”

Olio monovarietale Coratina – Oro di Rufolo (Puglia)

Chicken liver mousse, Queen of Londa Peach,
coffee, EvO schiacciata
and gelly Vinsanto del Chianti Classico '95 I Vegi

“L'Ovo dell'aia”

Olio Gran Cru – Fonte di Foiano (Toscana)

Steamed happy chicken egg, Pietramala potatoes,
hazelnuts and “Caprone” goat cheese

“Il Lingotto”

Olio monovarietale Tonda Iblea – Cinque Colli (Sicilia)

Eggplants pudding basin, dried tomatoes,
capers and tomato soup

#A1588#EVORestaurant#ExecutiveChefAndreaPerini



“I Cannellini”

Olio Il Classico – Quattrococchi (Lazio)

Stuffed cannelloni with Pheasant,
shallot cream, air of jupiter and Abetone blueberries

“Il Cappelletto”

Olio Riserva – Fattoria Ambrosio (Campania)

Stuffed cappelletti with Mortadella di Prato,
stracchino cheese of Mugello,
pork sauce and pistachios

“Quello di mezzanotte”

Olio monovarietale moraiolo – Az Agr. Mannelli (Toscana)

Cold wholemeal linguine, garlic,
oil and chili, crumbs and anchovies



“Fresco L’Agnello”

Olio monovarietale Ascolana. Giulio Mannelli (Umbria)

Lamb roulade served in a cream of carrot and cardamom, chicory,
aglione and liquorice

“Il Filetto”

Olio IL588-Borgo i Vicelli-(Toscana)

Beef fillet, shallot and apple cream,
campari jelly and oil purée

“La Caprese”

Gran Riserva Oil. Ambrosio Farm (Campania) Sicilia)

Variation of caprese in our own way

***** Covered per person € 3.50 *****



“Il Morbido”

Olio emozioni- Decimi (Umbria)

Soft cake with hazelnuts, creamy coffee & sorbet,
grappa gel and hazelnut

“La Tarte Tatin”

Olio Il Perseo – De Palo (Puglia)

Rosano peach tarte tatin, yogurt,
peach and lavender sorbet

“Al Contadino non far sapere ”

Olio selezione Grandis – La ranocchiaia (Toscana)

Pears, pecorino and walnuts



“Tasting menù Al588”

Due to their complexity, the tasting menus are served for all guests at the table

❖ 4 courses of the chef's choice
(appetizer- 2 first courses-dessert)
€ 50.00 per person

❖ 6 courses of the chef's choice
(2 appetizer- 2 first courses- main course -dessert)
€ 70.00 per person

❖ “Oil Tasting”
3 national oil
€10.00

*For information on purchasing the oil that you tasted during dinner, ask for ours
"Oil Charter"*