

Follie

by Alfonso D'Auria

Some people speak loudly to be noticed.
Others, like Alfonso D'Auria, let their dishes do the talking.
Follie was born this way: from an essential soul,
capable of transforming memory and flavors into wonder.
Because there is nothing more daring than being yourself.

This spring, the story becomes even more intimate.
Three tasting journeys, inspired by his children,
become three different ways of experiencing food.

Not menus, but portraits.

Asia

*with her elegance and sensitivity, leads toward the sea:
a delicate and harmonious cuisine, made of subtle balances*

Scallop

Almonds, celery and mustard

2,3,5,9,10 * 

Red Prawns

Brioche bread, lemon and chicken caramel

1,2,3,6,8,12 *

Tortello

Tuna and Tuna

1,2,4,5,8 *

Mixed Pasta

Cauliflower, razor clams and black lemon

1,9 * 

Dentex

White and green asparagus, mint and raspberry vinegar

2,4 *  

Duck

Jerusalem artichoke, apricot, citrus and cacao nibs

2,5 *  

Caramelised Cream Custard

Peas and puffed pasta

1,2,8

Chef's final touch

120

Wine Pairing

80

Giovanni

*tied to bold flavors and tradition, inspires a deeper cuisine:
meat dishes and Italian roots, where the chef seeks authenticity*

Amberjack

Buffalo ricotta, coffee and cocoa

1,2,4,5,8,10 * 

Lamb

Provolone del Monaco cheese and tarragon

1,2,5 *

Risone

Celeriac, beef and chocolate

1,2,5 *

Sea Bass

Prosciutto and sage

2,4,5 *  

Pluma

Crispy peperoni cruschi and Swiss chard

*  

Chocolate

Amaretti, mascarpone and chicory coffee

2,3,8 * 

Chef's final touch

110

Wine Pairing

70

Gabriel

*with his spontaneous love for nature,
guides Alfonso toward a plant-based cuisine that is essential and pure*

Seaweed

Plankton mayonnaise, sour cream and sprouts

2 

Beetroot

Burnt onion and black tea

10   

Spaghetti

Tomato essence and basil

1  

Escarole

Black garlic, olives and pine nuts

3,5   

Rhubarb

Prosecco and almond

2,3,8 

Chef's final touch

100

Wine Pairing

55

It is also possible to order each dish individually à la carte

Appetizers

36

First courses

34

Main courses

45

Desserts

18

For those wishing to indulge in a Roman Classic

Signature Carbonara

36

Our Tea and fresh herbal selection 🌿

Coffee, Fresh Mint,

Rosemary and fresh Citrus Fruits,

Passion de Fleurs – White Tea, Fruits and Petals,

Green Tea Sencha Fukuyu,

Jasmine Tea, Rooibos Tea

Allergens

1 Gluten- 2 Lactose- 3 Nuts- 4 Fish- 5 Celery- 6 Shellfish- 7 Soy- 8 Egg- 9 Molluscs- 10 Mustard- 11Lupins- 12 Sesame-
13 Peanuts- 14 Sulphur Dioxide

 Sustainable  Vegan  Gluten Free  Lactose-free

* Frozen / Deep-frozen food ** Blast-chilled

*According to the working requirements, food may be subjected to blast chilling up to -18°.
Our raw fish undergoes a process of blast chilling in order
to guarantee the absolute integrity of the product*

Fish, coffee, tea and herbal teas are sustainable and local