Follie

by Alfonso D'Auria

Every great story begins with a genuine gesture.

Chef **Alfonso D'Auria**'s story takes shape through a minimalist cuisine, rooted in memory, sensitivity and exploration.
At Follie, every dish holds an emotion and every detail reflects a distinct identity.
Because there is nothing more 'crazy' than being yourself.
Today, this story becomes even more intimate.

Three tasting menus, inspired by his children, transform into 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
Pumpkin, mint and raspberry vinegar
2,4 *

DUCK
Jerusalem artichoke, apple, citrus and cacao nibs
2,5 *

CHESTNUT
Pear and mushrooms
2,3,8

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 *

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

ARTICHOKE
Liquorice and mint
1

SPAGHETTI
Tomato and basil
1

ESCAROLE
Black garlic, olives and pine nuts
3,5

LEMON
Liquorice and limoncello
2,3,8

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

9

Allergens

1 Gluten | 2 Lactose | 3 Nuts | 4 Fish | 5 Celery | 6 Shellfish | 7 Soy

8 Egg | 9 Molluscs | 10 Mustard | 11 Lupins | 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