

A dream, an achieved goal, the strong desire of two young guys who, with extreme passion, dedicated time, made sacrifices and faced everything with enormous courage, chasing in every way that little spark at the end of the tunnel that seemed so far away.

But it is with grit and patience that they have been able to wait for that spark to become a blazing fire, and what was simply their unexpressed dream almost magically became reality.

All this is Ninfa, by Marco and Paolo, the combination of flavours, scents, sensory experiences, refinement and elegance, a journey into the world of nature that will accompany guests throughout the meal to remind them that even in the act of eating it is possible to involve all five of our senses.

So let us pamper you and wish you at this point 'Bon Voyage "Buon Viaggio"



"The idea that rivers are gods and nymphs their associated deities is deeply rooted, not only in poetry but also in common belief and rituals; the worship of these deities is limited only by the fact that they remain inseparably identified with a specific location.".





# Roots

# Oreadi - Mountain Nymphs

#### Eco

pigeon, rice chips, black cabbage, basil caviar € 19

#### Cirene

Kobe carpaccio, salt plate, chestnut cannoli, porcini mushrooms  $(3-7-9) \in 25$ 

# ladi - Wood Nymphs

#### Eudora

"Pappardella ripiena" wild boar, black garlic, tomato gelée, truffle and grana cheese

(1-3-7-9) € 20

#### Pasitoe

beef, almond smoked celeriac, puffed pork rind

 $(7-9) \in 22$ 

#### Polisso

stuffed rabbit, fassona escarole sardinian pecorino cheese

 $(7 - 8 - 9) \in 20$ 



# Nereidi – Nymphs of The Seas

#### Tetide

"Squid in osmosis"

red turnip, daikon cream and oyster

(14) € 19

#### Galatea

pike, puntarelle in two consistencies, lotus root (3-4)  $\in$  18

#### Calipso

(2-4-14) raw from the sea for 2 persons € 40 for 1 person € 25

#### Anfitrite

ravioli, shrimps and sea bream, purple carrot (1-2-4-9) € 16

#### Elettra

Nymph of the day € 15

#### Actea

mackerel, lemon potato puree, glasswort, carrot gel (4)  $\notin 24$ 

#### Caissa

cuttlefish veil, red shrimp, potato and cinnamon emulsion

 $(2-3-7-9-14) \in 20$ 



# Driadi – Tree Nymph

## Pitis

Pavè of potatoes, baby vegetables, and cruciferous € 12

# Erato

square spaghetti, saffron, parmesan cheese, mushrooms, truffle  $(1-7) \in \mathbb{I}6$ 

# Castalia

Culurgiones, potato vitelotte , pecorino muffato, piennolo del Vesuvio and Kefir

(1-7) € 17

# Coronide at milk chicory of

risotto, goat milk, chicory, candy frizz
(7) € 19

# 

In order to offer you a completely blind course, the courses will be chosen by the chefs, so as to give you a surprise effect that will bring you closer to Ninfa's philosophy.

We kindly ask guests to report allergies or dishes that do not meet their tastes.



# 7 Portate € 70

Tasting Menu

Tasting Menu

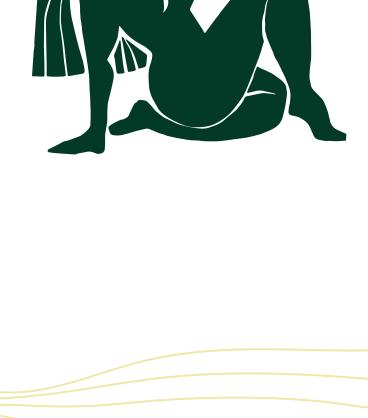
Fish



meat

€ 65







## Crustaceans and products thereof

and products thereof

**Allergen list (Reg. 1169/2011)** 

Cereals containing gluten ((i.e. wheat, rye,

barley, oats, spelt, kamut or their hybridised strains)

7,		Crustaceans and products thereof
08	3	Eggs and products thereof
obx .	4	<b>Pesce</b> and derived products, except: gelatine or isinglass used as a clarifying agent in beer and wine
	5	Peanuts and derived products
Ø	6	Soy and derived products
	7	Milk and derived products, including lactose
	8	<b>Nuts</b> , i.e. almonds (amygdalus, communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecans (Carya illinoiesis (Wangenh K. Koch), Basile nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), Queensland nuts (Macadamia temifolia) and derived products
	9	Celery and derived products
(1)	10	Mustard and derived products
	11	Sesame seeds and derived products
SO <sub>2</sub>	12	Anidride Solforosa e Solfiti in concentrazioni superiori a 10mg/Kg o 10mg/l espressi come S02

# superiori a 10mg/Kg o 10mg/I espressi comeLupins and derived products

**Molluscs** and derived products

REFERENCE NUMBER OR ON THE ALLERGEN REGISTER

In-house production is artisanal in nature: it is therefore not

the recipe. The staff is available for further information.

possible and cannot be guaranteed that there will be no traces

of allergens in the finished products, even when not included in

ALLERGENS ARE INDICATED ON THE MENU WITH THE