

The Be Pasta Chef's Tasting Menu

is a journey through our signature dishes
and seasonal creations, where PASTA leads the way.

**Each dish embodies excellence, creativity,
and the close relationships we nurture with our small producers.**

We use only the finest ingredients, sustainably grown by small-scale farmers, harvested exclusively at peak ripeness and always in season. Our pasta is homemade or crafted by artisanal producers who use 100% Italian grains. Traditional techniques - such as *bronze-die extrusion and slow drying* - create a unique texture and a depth of flavor that only true craftsmanship can achieve. It is then up to our culinary artistry to bring raw pasta to its fullest expression through signature recipes.

Each plate is born from the Chef's creativity, where flavors, techniques, tradition, and innovation intertwine, and where taste profiles speak clearly: **distinct yet in perfect harmony**, revealing balance and emotion in every bite.

Every element is meant to be felt:
the warmth of the kitchen, the honesty of each ingredient, the joy of discovery.

To complete the experience, our sommelier curates a **selection of natural wines**, made by passionate winegrowers with whom we have close relationships: a toast to the richness, biodiversity, and enduring beauty of our land.

Natural Wine

Tasting Menu

A CONVERSATION OF FLAVORS AND EMOTIONS

In our **Natural Wine Pairing**, we're not just seeking the perfect match, but an **authentic dialogue** - where the dish tells its story and the natural wine gently accompanies it, enhancing flavors, aromas and intuition.

Each glass comes from a **small winegrower** that listens to the land, respects it, and protects it.

Here, food and wine don't simply match-they connect, creating an authentic **dialogue that awakens emotions** and evolves with every bite and every sip.



Negroni Sbagliato

Vermouth Chinato Vergano Americano
- Bitter Fusetti Academia - Prosecco
col Fondo Ca' dei Zago



Zappa!

100% Zibibbo | Magnum | Tanca Nica
| Francesco & Nicoletta Ferreri
| Pantelleria | Sicilia



Rutilum'

50% Sangiovese & 50% Barbera del Sannio
| Podere Veneri Vecchio | Campania



Dettori Bianco

100% Vermentino | Tenute Dettori
| Sardegna



Leonardo Passito

100% Rebula -Ribolla Gialla
| Marjan Simčič | Brda - Slovenia

THE CHEF'S GREETING

Antipasti

Growing like a Mushroom

Cresci come un fungo

Porcino affumicato, Tartufo, PASTA PANURE
Smoked Porcini Mushrooms, Black truffle,
Truffle beurre blanc, Pasta panure

To be a frog with a wide mouth

Essere una rana dalla bocca larga

Fried Frog leg in PASTA CRUMBS,
Caviar Beurre Blanc

Or vegetarian option:

No rain on that

Non ci piove

Crispy PENNONE | Pastificio Gentile with local
Buffalo Mozzarella, tomato intingolo

Pasta

The night is still young

La notte è ancora giovane

LINGUINE "Mancini" | Fermented black garlic
confit puree, parsley oil, marinated peperoncino,
breadcrumbs & Calabrian Pecorino (vegetarian)

With open heart

A cuore aperto

Handmade Saffron LASAGNETTA, chickpeas
puree, smoked eel, reduction of fish broth

Or vegetarian option:

To be hard of pumpkin

Essere duro di zucca

Handmade Saffron LASAGNETTA, chickpeas
puree, smoked winter squash, reduction
of vegetable soup

BEFORE THE FINALE

Dolci

Mom is always right

La mamma ha sempre ragione

SPAGHETTI ICE (Fior di Latte gelato),
cherry, raspberry with fresh basil

Essere fritto

To be fried

Deep Fried Homemade TORTELLINI,
Bavarian cream filling, sugar coated



Network to support the "recovery
of each ingredient" in the kitchen

Natural wine pairing: 60\$ additional per person.
(one signature Vermouth cocktail & four natural wines)

Participation from the whole table is required.

Proudly "Zero Waste" menu:
nothing goes to waste in the kitchen
for a better environmental impact.



Tasting menu: 120\$ per person
(taxes, gratuity & beverages not included)

Please notify your server of any allergies or dietary restrictions.