

*Welcome to Cosmo Restaurant.*

*Our menu is a tribute to the four natural elements:  
fire, air, water, and earth, brought together in harmony  
to create extraordinary culinary experiences.  
Each dish reflects the strength of fire, the lightness of air,  
the purity of water, and the richness of earth.*

*Allow yourself to be surprised by an innovative cuisine,  
where culinary expertise transforms carefully  
selected ingredients into unique creations.*

*At Cosmo, an unforgettable sensory journey awaits,  
where nature and fine dining meet in perfect harmony.*

*Bon voyage.*



**c o s m o**  
restaurant

# TASTING MENU



## **Earth**

A 5-course journey through the world of vegetables

85



## **Water**

A 5-course exploration of the ocean's treasures

85



## **Fire**

A 5-course adventure in the world of meats

85



## **Air**

Chef's free interpretation

110

\*The entire table must choose the same tasting menu.  
For tables of 5 or more, one of the tasting menus is required.  
Service charge included.

## **Business Lunch\***

*Two à la carte courses of your choice*

35

\*Available for lunch, Tuesday to Friday. The same dishes for the entire table.

## **Cosmo**

*Embark on a unique experience and let us guide you through  
our culinary cosmos.\**

60

\*Includes two à la carte dishes and dessert. The same dishes and dessert for the entire table.

**À LA CARTE**

# Starters



## A Taste of Provence

*Mackerel, bouillabaisse, and rouille*

22



## Echoes of the Sea

*Cod, spinach, oysters, and truffle crumble*

22



## Bullseye

*Cauliflower, carrot, and truffle*

20



## Twilight Reflections

*Pastrami, pumpkin, chestnuts, and bay leaves*

22

## Main Courses



### Sea Spirals

*Twisted pasta, pumpkin, red prawn speck, and capers*

25



### Heavenly Risotto

*Rice, cauliflower, razor clams, and seaweed*

25



### The Veg

*Ravioli filled with turnip greens, fermented lemon, and almond milk*

24



### Alchemy of Flavors

*Thin spaghetti, chickpeas, chicken livers, and fermented blueberries*

25

## Second Courses



### Mediterranean Blend

*Bluefish, scorzonera, fermented lemon, and parsley*

28



### From the Grill

*Pumpkin flesh and seeds, tofu, and bay leaf ice cream*

26



### Eastern Flavors

*Veal, spinach, cardoncelli mushrooms, and sriracha sauce*

28



### Grandma's Memory

*Quail, potatoes, and onions*

28



# Signature dishes



## Tradition

*Short pasta, turnip greens, podolica beef, and crusco pepper*

22



## Autumn

*Chickpeas, chestnuts, and mushrooms*

22



## Egg 63

*Slow-cooked egg, onion, and truffle*

26



## Beyond the Ordinary

*Raw and cooked seafood (30-minute preparation)*

60

# Dessert



## Breakfast Twist

*Milk, coffee, and chocolate*

15



## Autumn Waves

*Chestnuts, caramel sauce, and rosemary*

15



## Unusual Delight

*Persimmon, hazelnut, and truffle*

15



## In the Vineyard

*Pear, wine, and shortcrust pastry*

15

## **End of Meal**

### **Cheese & Jam**

*Selection of cheeses with homemade jams*

*Aged goat cheese (13 months)*

*8-month aged pecorino*

*150-day aged buffalo blue cheese*

*6-month aged cow's cheese from cave*

*Podolica caciocavallo*

