

AG

da

FEBBRAIO 2026

MARE&MONTI

In traditional Chinese thought and culture, the harmonious interaction of mountains (*shan*) and bodies of water (*shui*) is viewed as the embodiment of perfect balance, and serves as a cornerstone for the philosophy, art, and environmental planning over the millennia of Chinese civilisation.

For an auspicious start to the Lunar New Year, we are applying these natural principles of harmony to a menu that oscillates between the fruits of land and sea in a harmonious progression of seven courses.

For those in the know, during the first fifteen days of Chinese New Year, our *Lou Sang* and white truffle coconut cream *Nian Gao* can be added to the dinner menu keep the celebrations lively!

See you at dinner!

CHEF
Simon Phillips
M
MULTI GUSTI



the

CHEF'S TABLE

MARE&MONTI

STUZZICHINO

I

Pancetta Affumicata

handmade pao, pancetta affumicata, pine nut crema, basil gelée, cognac-steeped raisins, pickled shallots, honey

ANTIPASTI

II

Gamberoni

king tiger prawn poached in a saffron-pink peppercorn butter, striped with prawn roe emulsion and gelées of thai basil and mint, and lemon, on kesum leaf gelée and crisped shrimp floss, and garnished with micro basil and shiso leaves, and kelp tuiles

III

Polpette Avvolte Toscane

herbed tuscan meatballs laminated with charcoal roasted savoy cabbage, and served with a confettura of smoked tomato

IV

Seppie alla Puttanesca

charred confit squid on a squid ink tuile with a pour-over puttanesca broth

PRIMO

V

Corzetti alla Ragù Bianco di Cinghiale

ligurian ragù bianco with wild boar and freshly stamped corzetti

SECONDO

VI

Brodo di Pesce

confit fillet of marble goby with spiced potato scales on a fennel purée with mint oil

DOLCE

VII

Isola Galleggiante

a floating island of poached meringue on a lake of marsala zabaglione

Caffè o Tè

RM575+ per guest

The AG Chef's Table

welcomes groups of 8–16

for dinner in the privacy of the kitchen-side Chef's Table

Free corkage for wines and spirits.

(SPQR member privilege applies www.altigusti.com/spqr)

The menu is also available for smaller groups

of 4–7 guests in the SPQR dining room.

A nominal corkage charge applies to non-members.