

We can define NOI as Italian omakase.

Each season of the year hides in its pantry true gastronomic gems that we want to share with you.

Produce from the land and sea come to our kitchen from the best producers, we will then carefully prepare them from fresh every day following the philosophy of our Chef Paulo Airaud.

While combining the most current techniques and using classic well proven recipes, we aim to preserve the maximum taste and quality.

Today we cook for you, with honesty, respect and affection, dishes that reflect our personal way of understanding gastronomy.

*Luigi, Paulo
& Team*

Ebi

Aji Mackerel

Abalone

Scallop

Firefly Squid

Tuna Kaluga

Hiramasa Tomato

King Crab Cime di rapa Iberico

Bread

Lobster Pumpkin N'duja

A5 Wagyu Morel Onion

Pasta Red Uni

Rum Mole Oscietra

The Flan

Seasonal sorbet

Whisky Gum

Lemon Pie

Chocolate

Choux

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