

APERITIF

TAPAS TASTING

GNOCCHO FRITTO with Parma ham
SMALL TACOS black chickpeas hummus, sauerkraut
PASSION FRUIT raw red prawn, lime
PETIT PAN BRIOCHE stuffed with babaganoush and baby lettuce
TAPIOCA CHIPS with tuna tartare, ponzu and salicornia
CRISPY WAFFLE WITH MARINATED SALMON crème fraîche and caviar
PANI PURI WITH PARMESAN CHEESE and sweet smoked paprika
EGGSHELL WITH CARBONARA CREAM pecorino cheese and crispy bacon
TEMPURA with sage leaf, eggplant and zucchini
IMPERIAL PRAWNS and crispy anchovies
€20 PER PERSON (Smallest 2 people)

HOLIDAYS SPECIALS...

COTECHINO VANIGLIA SAUSAGE "Marco D'Oggiono" with Colfiorito lentils	16
TRADIZIONAL TRIPE SOUP creamed with Parmesan cheese and evo oil	16
STUFFED CAPON chestnut, lard and potatoes purè	28
NATURALLY LEAVENED WARM PANETTONE with cold sabayon foam	12

TO BEGIN WITH...

PARMESAN CHEESE SOUFFLÉ WITH LIQUID HEART roasted pumpkin, black garlic powder	19
MEDITERRANEAN AMBERJACK TARTARE pink grapefruit gel and cabbage salad	23
LEMON SOLE ROLLÉ purple potatoes, capers and wood sorrel	23
BEEF TARTARE WITH CRISPY EGG pumpkin tofu cream and black truffle	23
ROASTED OCTOPUS teriyaki, citrusy sweet potato, puffed chips	22

Per informazioni su sostanze e allergeni è possibile consultare l'apposita documentazione che verrà fornita, a richiesta, dal personale di servizio.
Per le norme di legge stabilite dall'HACCP e per la maggior tutela dei clienti, il prodotto venduto crudo e acquistato giornalmente dal mercato del pesce fresco, viene lavorato e sottoposto ad un abbattimento rapido per garantire la massima e totale sicurezza.

PASTA AND RICE

RISOTTO CREAMED WITH MANTOVANA PUMPKIN light brie cheese cream and toasted hazelnuts	19
RAVIOLI FILLED WITH POLENTA TARAGNA creamed with mountain butter and black truffle	23
MISERY AND NOBILITY pasta and beans soup, lobster and dill	23
TAGLIOLINI FRESH PASTA porcini mushrooms, scallops, thyme and lovage	23
LINGUINE WITH CLAMS confit tomatoes, parsley	21

MEAT AND FISH

"CACCIUCCO" SOUP prawn, monkfish, mussels, musky octopus	30
TRADITION AND INNOVATION slowly cooked piglet, grilled savoy cabbage, "cassœula" sauce	29
TUNA STEAK IN BREAD CRUST almonds cream, tamarind gel, radicchio	30
CRISPY BONELESS DUCK LEG honey mustard emulsion, braised belgian endive	29
GRILLED BLACK ANGUS FILLET "jacket potato", home-made BBQ sauce	30

DESSERT

APPLE AND WALNUTS SMALL CAKE with vanilla ice cream and apple cider	13
AUTUMN chestnut ice cream, cocoa crumble , frutta seasonal fruit, plums gel and crispy leaves	13
MIXED SEEDS BRITTLE yuzu cream and marinated pineapple	12
TRIPLE CHOCOLATE CREAMY DOME gold, tangerine sorbet	13
TIRAMISU' 2.0 mascarpone mousse in dark crust, coffee gel, Baileys cream, ladyfinger	12
SIMPLY AFFOGATO fiordilatte ice cream, espresso coffee and langues de chat	8

COVER CHARGE crackers with polenta and curry, focaccia, naturally leavened bread with Lario EVO oil	4
COFFEE AND FRIANDISES	3