

Nuovo

LOUNGE E CUCINA

APERITIF

TAPAS TASTING

GNOCCO 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

€25 PER PERSON
(Smallest 2 people)

TO BEGIN WITH...

TRADITION AND INNOVATION 23
roasted corned veal, our green sauce, stuffed artichocke

THE RAW FISH 30
Tuna tartare, Mazara red prawns, langoustine, marinated salmon sashimi, pink grapefruit gel, puntarelle chicory

PARMESAN CHEESE SOUFFLÉ WITH LIQUID HEART 19
roasted pumpkin, black garlic powder

BEEF TARTARE WITH CRISPY EGG 24
pumpkin tofu cream and black truffle

ROASTED OCTOPUS 24
teriyaki, citrusy sweet potato, puffed chips

For information on substances and allergens you can consult the specific documentation that will be provided, upon request, by the service staff.
Due to HACCP law and to safeguard our guest, our raw fish is frozen in short time to guarantee the maximum and total safety.

PASTA AND RICE

RISOTTO CREAMED WITH TROPEA RED ONION 19
fresh cheese fondue and cocoa nibs

RAVIOLI FILLED WITH SUNCHOKES 23
ossobuco sauce, crumble

“SOQQUADRI VERRIGNI” GOLD DRAWN 25
cacio e pepe sauce, red prawns tartare, lime

MISERY AND NOBILITY 25
pasta and beans soup, lobster and dill

TAGLIOLINI FRESH PASTA 23
porcini mushrooms, scallops, thyme and lovage

MEAT AND FISH

LAMB CHOPS AT THE RIGHT PINK POINT 32
bread foam, romanesco broccoli, taggiasca olives

“CACCIUCCO” SOUP 29
prawn, monkfish, mussels, musky octopus

TUNA STEAK IN BREAD CRUST 32
almonds cream, tamarind gel, radicchio

CRISPY BONELESS DUCK LEG 29
honey mustard emulsion, braised belgian endive

GRILLED BLACK ANGUS FILLET 34
“jacket potato”, home-made BBQ sauce

DESSERT

OUR MONTBLANC 13
cocoa tuile, marron ice cream, tonka bean foam

YOGURT “CHEESECAKE” 13
kumquats compote, licorice flakes

APPLE AND WALNUTS SMALL CAKE 13
with vanilla ice cream and apple cider

MIXED SEEDS TUILES 13
yuzu cream and marinated pineapple

TIRAMISU' 2.0 13
mascarpone mousse in dark crust, coffee gel, Baileys cream, ladyfinger

SIMPLY AFFOGATO 9
fiordilatte ice cream, espresso coffee and langues de chat

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

COFFEE AND FRIANDISES 3