

# APERITIF PROPOSAL

## TAPAS TASTING

- GNOCO FRITTO

with Parma ham
- SMALL TACOS

black chickpeas hummus, sauerkraut
- PASSION FRUIT

raw red prawn, lime
- WAFER WITH RABBIT MOUSSE

cooked grape must and redcurrant
- TAPIOCA CHIPS

with tuna tartare, ponzu and salicornia
- CRISPY WAFFLE WITH MARINATED SALMON

crème fraîche and caviar
- PARMESAN LOLLIPOP
- EGGSHELL WITH CARBONARA CREAM

asparagus and pecorino cheese
- TEMPURA

with sage leaf, eggplant and zucchini
- IMPERIAL PRAWNS

with crispy anchovies

20 PER PERSON  
(Smallest 2 people)

## COCKTAIL

- APEROL SPRITZ

8
- SAINT GERMAIN SPRITZ

10
- GIN TONIC

Premium

12
- NEGRONI

8
- PALOMA

10
- MOJITO

10
- MARGARITA

10

## SPARKLING WINE

- VALDOBBIADENE

Prosecco Superiore Docg Jeio

8
- CA’ DEL BOSCO

Franciacorta Cuvée Prestige

10
- FERRARI MAXIMUM BLANC DE BLANCS BRUT

Trento Doc

9

## SOFT DRINK

- CRODINO

6
- SAN BITTER

6
- CITRUS MOCKTAIL

8

# TO BEGIN WITH

PARMIGIANA EGGPLANT  
scampi crudità and shiso  
20

THE TROUT AND THE GARDEN  
lightly marinated trout carpaccio, sweet and sour  
beetroot foam, yogurt, crispy tapioca  
20

HOT AND COLD CODFISH  
Creamed with potatoes, crispy ‘Nduja.  
Ceviche, peas bavarian  
20

ROASTED OCTOPUS  
teriyaki, citrusy sweet potato, puffed chips  
20

IT’S NOT A SANDWICH  
crispy potato, cooked vegetables, dill emulsion  
18

# MEAT AND FISH

ROASTED CUTTLEFISH  
“caciucco” fish sauce, zucchini with “scapecce” oil  
28

FOUR-HANDED  
slowly cooked piglet, bell pepper sorbet with smoked  
paprika scent by “Gelateria C’era una Volta”  
28

TUNA STEAK IN BREAD CRUST  
almonds cream, tamarind gel, late 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

FIGURES  
aged balsamic vinegar ice cream, barley  
thin wafer  
13

ROSES  
our idea of mango and red fruits sorbet  
12

VEGAN BANANA BREAD DONUTS  
vanilla ice cream, bon-bon with salted  
peanuts cream filling  
13

TRIPLE CHOCOLATE CREAMY DOME  
gold, tangerine sorbet  
13

TIRAMISÙ 2.0  
mascarpone mousse in dark crust,  
coffee gel, Baileys cream, ladyfinger  
12

### COFFEE AND FRIANDISES

3

### COVER CHARGE

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

4

For information on substances and allergens you can  
consult the specific documentation that will be provided,  
upon request, by the service staff.

Due to the HACCP law and to safeguard our guests our  
raw fish is frozen in short time to guarantee the maximum  
and total safety.