

NUOVO

LOUNGE E CUCINA

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

€25 PER PERSON
(Smallest 2 people)

TO BEGIN WITH...

RABBIT MOUSSE gratinated artichocke, cooked grape must	23
THE RAW FISH Tuna tartare, Mazara red prawns, langoustine, marinated salmon sashimi, pink grapefruit gel, puntarelle chicory	30
PARMESAN CHEESE SOUFFLÉ WITH LIQUID HEART roasted pumpkin, black garlic powder	19
BEEF TARTARE WITH CRISPY EGG pumpkin tofu cream and black truffle	24
ROASTED OCTOPUS teriyaki, citrusy sweet potato, puffed chips	24

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

POTATO AND SALTCOD GNOCCHI carpet shell clams, broccoli rabe sauce	25
RISOTTO CREAMED WITH TROPEA RED ONION fresh cheese fondue and cocoa nibs	19
RAVIOLI FILLED WITH SUNCHOKE ossobuco sauce, crumble	23
"SOQQUADRI VERRIGNI" GOLD DRAWN cacio e pepe sauce, red prawns tartare, lime	25
MISERY AND NOBILITY pasta and beans soup, lobster and dill	25
TAGLIOLINI FRESH PASTA porcini mushrooms, scallops, thyme and lovage	23

MEAT AND FISH

LAMB CHOPS AT THE RIGHT PINK POINT bread foam, romanesco broccoli, taggiasca olives	32
"CACCIUCCO" SOUP prawn, monkfish, mussels, musky octopus	29
TUNA STEAK IN BREAD CRUST almonds cream, tamarind gel, radicchio	32
CRISPY BONELESS DUCK LEG honey mustard emulsion, braised belgian endive	29
GRILLED BLACK ANGUS FILLET "jacket potato", home-made BBQ sauce	34

DESSERT

OUR MONTBLANC cocoa tuile, marron ice cream, tonka bean foam	13
YOGURT "CHEESECAKE" kumquats compote, licorice flakes	13
APPLE AND WALNUTS SMALL CAKE with vanilla ice cream and apple cider	13
MIXED SEEDS TUILES yuzu cream and marinated pineapple	13
TIRAMISU' 2.0 mascarpone mousse in dark crust, coffee gel, Baileys cream, ladyfinger	13
SIMPLY AFFOGATO fiordilatte ice cream, espresso coffee and langues de chat	9 9

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