

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

€22 PER PERSON
(Smallest 2 people)

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 ROLLÈ
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

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 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

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