

## APERITIF

### TAPAS TASTING

**GNOCCHI 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** 19  
roasted pumpkin, black garlic powder

**MEDITERRANEAN AMBERJACK TARTARE** 23  
pink grapefruit gel and cabbage salad

**LEMON SOLE ROLLÉ** 23  
purple potatoes, capers and wood sorrel

**BEEF TARTARE WITH CRISPY EGG** 23  
pumpkin tofu cream and black truffle

**ROASTED OCTOPUS** 22  
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 MANTOVANA PUMPKIN** 19  
light brie cheese cream and toasted hazelnuts

**RAVIOLI FILLED WITH POLENTA TARAGNA** 23  
creamed with mountain butter and black truffle

**MISERY AND NOBILITY** 23  
pasta and beans soup, lobster and dill

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

**LINGUINE WITH CLAMS** 21  
confit tomatoes, parsley

## MEAT AND FISH

**"CACCIUCCO" SOUP** 30  
prawn, monkfish, mussels, musky octopus

**TRADITION AND INNOVATION** 29  
slowly cooked piglet, grilled savoy cabbage, "cassœula" sauce

**TUNA STEAK IN BREAD CRUST** 30  
almonds cream, tamarind gel, radicchio

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

**GRILLED BLACK ANGUS FILLET** 30  
"jacket potato", home-made BBQ sauce

## DESSERT

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

**MIXED SEEDS BRITTLE** 12  
yuzu cream and marinated pineapple

**TRIPLE CHOCOLATE CREAMY DOME** 13  
gold, tangerine sorbet

**TIRAMISU' 2.0** 12  
mascarpone mousse in dark crust, coffee gel, Baileys cream, ladyfinger

**SIMPLY AFFOGATO** 8  
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