

Let's Leave it to the Chef?

A Four Courses trip in order to hug our
Chef's philosophy with Closed Eyes

€ 65 P.p.

Pairing 3 glasses Let's leave
€ 25 P.p.

*"We kindly ask you to chose the same tasting menu
for the whole table. It must be the same so that we can
offer you the best Experience."*

STARTERS

. Peas hummus, Bitter Cocoa, Salva cheese, grilled Shallots sauce ^{1,7,9,11}

€ 15

. Orticello: Basil Brisée, Ricotta with EVO from Garda, Vegetables,
Flowers and Sprouts ^{1,3,7}

€ 15

. Vitello Tonnato like once in the Piedmontese style ^{3,7,9}

€ 16

. Japanese Beef Tartare, Crackers, Russian Salad and Campari ^{1,3,12}

€ 18

. Red Mullet Beccafico style , Avola Almond mousse, Parsley gel,
sweet and sour Tropea red Onion ^{1,4,7,8}

€ 18

. Scallops, Spring Onion with Lemon, infusion of
Granny Smith Apple and Celeriac ^{9,14}

€ 18

FIRST COURSES

. Caprese Risotto... a little crunchy: Rice creamed with Burrata stracciatella Cheese, Basil Pesto, Datterini Tomato Gel, Puffed Red Rice ^{7,8}

€ 16

. Cappelletti Pasta stuffed with roasted Guinea Fowl, her Broth, Skin and Young Peas ^{1,3,7,9}

€ 16

. Anellini Pasta timbale, rustic Ragù, Parmesan and Golena Truffle ^{1,7,9,12}

€ 18

. Potato Gnocchi stuffed with Rabbit, cooking Juices and crunchy Artichokes ^{1,3,9}

€ 16

. Buttons Pasta stuffed with Cacio e Pepe, Mussels, Lime and Marinara foam ^{1,3,7,12,14}

€ 18

. Rice Ravioli, Sea Bass, yellow Tomato water and Mullet Bottarga ^{4,7}

€ 18

MAIN COURSES

. Toasted Octopus, Squid ink, Greek Yogurt and Raspberries ^{12,14}

€ 20

. The Pop Rabbit: Breast, Thigh and Praline, its Marsala
sauce and Pop Corn ^{1,3,7,8,9,12}

€ 20

. Caesar Salad: Quail, Shokupan, Romaine Lettuce,
Parmesan, Caesar Sauce ^{1,3,7,8,9}

€ 18

. Croaker Camouflage: Baked Croaker, Cuttlefish Ink, Broad Beans and Peas ^{4,12,14}

€ 18

. Suckling Pig belly, Apples, Endive and Liquorice ^{7,9}

€ 18

. Lamb Loin, Orange, Cognac and Cocoa grue ^{9,12}

€ 20

. Like a Beef Wellington: Smoked and burnt Beetroot,
Champignon and Phyllo pastry ^{1,3,7}

€ 18

. Crispy egg at 65°, New Potato cream, Chanterelles and
Marjoram Extra Virgin Olive Oil ^{3,7}

€ 16

VIAGGIO

It Wants to be the Voyage Menu,
Our Chef Proposes His Signature Dishes Throuh Flavours,
Colors and Exclusive Courses; Taking Your Hand in Order
to Accompany You Along a Trip That Will Have as a Goal:
A MEMORY

The Chef Propose:

- . Japanese Beef Tartare, Crackers, Russian Salad and Campari ^{1,3,12}
- . Red Mullet Beccafico style , Avola Almond mousse, Parsley gel,
sweet and sour Tropea red Onion ^{1,4,7,8}
- . Caprese Risotto... a little crunchy: Rice creamed with Burrata stracciatella
Cheese, Basil Pesto, Datterini Tomato Gel, Puffed Red Rice ^{7,8}
- . Cappelletti Pasta stuffed with roasted Guinea Fowl, her Broth,
Skin and Young Peas ^{1,3,7,9}
- . Croaker Camouflage: Baked Croaker, Cuttlefish Ink, Broad Beans and Peas ^{4,12,14}
Carrot and Hazelnuts

€ 70 P.p.

Pairing 5 glasses Viaggio

€ 30 P.p.

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The Desserts will be illustrated in another Menù

Snacks, Sourdough Bread, Crisps and Frivolities

€ 5 P.p

Still and Sparkling Water € 3,5

Evian and Perrier Water € 6

For any intolerance or other informations

just ask the staff

ALLERGENES

Allergens: 1.Cereals containing gluten (wheat, spelt, khorasan wheat, rye, barley, oats) 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts 6.Soya 7.Milk and milk-based products (including lactose) 8 .Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts) 9.Celery 10.Mustard 11.Sesame seeds 12.Sulfur dioxide and sulphites (if in concentrations higher than 10 mg/kg or 10 mg/litre) 13.Lupins 14.Molluscs Some fresh products are subjected to rapid temperature blast chilling to guarantee quality and safety, as described in the HACCP Plan pursuant to EC Reg. 852/04 and EC Reg. 853/04.arantire la qualità e la sicurezza, come descritto nel Piano HACCP ai sensi del Reg. CE 852/04 e Reg. CE 853/04.