



STARTERS

“CATALANA VERDE” LOBSTER WITH SICILIAN AVOCADO, KIWI AND CAVIAR	75 €
“ORANGE IS THE NEW EGG”	70 €
RABBIT WITH MASCARPONE CHEESE, CELERIAC TERRINE AND APPLE	50 €

FIRST COURSES AND RISOTTO

RISOTTO WITH SOUR RADISHES, SWEET GORGONZOLA SAUCE AND CHIVES	48 €
RISOTTO WITH SAFFRON AND GRILLED BONE MARROW	48 €
MIXED PASTA IN A CHESTNUT AND MUSHROOM SOUP WITH RED WINE, CORIANDER AND BAY LEAVES	52 €
OPEN RAVIOLO: FRESH PASTA WITH TOMATO, RICOTTA AND SALTED CODFISH FILLING WITH A GRILLED FISH REDUCTION	50 €

FISH

ARCTIC CHAR IN A SPICED PUFF PASTRY CRUST WITH POMEGRANATE SAUCE (Served for two people)	130 €
SLICE OF GRILLED FISH WITH RAPINI AND TOASTED ALMONDS	50 €

MEAT

MILANESE VEAL, BROCCOLI, TAGGIASCA OLIVES AND GRAPES	50 €
PIGEON BREAST IN A COCOA CRUST WITH MUSHROOMS, VARNELLI LIQUOR AND DRIED FIGS (Served for two people)	130 €
TENDER PORK MUsETTO, MIXED PEPPERS, PARSLEY AND ITALIAN SAUCE	48 €
SELECTION OF ITALIAN CHEESES	40 €

DESSERTS

VANILLA, CHESTNUT AND VIOLET CUSTARD	42 €
CRUNCHY DARK CHOCOLATE GIANDUJA, CHINOTTO AL MARASCHINO CREAM AND CAVIAR	52 €
STEAMED MERINGUE, LEMON, FIGS AND ANISEED-FLAVOURED FIOR DI LATTE	42 €
THREE-CHOCOLATE DESSERT	42 €

THE À LA CARTE MENU REQUIRES A MINIMUM OF TWO SAVOURY COURSES PER PERSON

Cover charge 10 € per person

For market needs and in order to improve the quality aspects of our products, we point out the presence of fresh foods subjected to negative blast chilling, in compliance with the procedures of the Food Safety Management Manual pursuant to Reg. CE 852/04 and Reg. 853/04. The consumer is requested to inform the dining room staff of the need to consume foods free of certain substances. We declare that the book listing the allergens present for each dish is available upon request. We can't rule out the possibility of cross-contamination involving allergens.



CARAMELISED RUSSIAN SALAD

CONSERVED PALAMITA FISH, RADISH AND LETTUCE

SOFT SQUASH, MARINATED TROUT AND CRISPY SEEDS

CANNELLINI BEANS, SEA URCHIN AND TARRAGON

SEA AND MOUNTAINS

SOLE AU GRATIN, BLACK CABBAGE, CHICKPEAS AND CLAMS

RABBIT WITH MASCARPONE, SPINACH AND APPLES

IL TIMBALLO

SWEET GORGONZOLA, PEAR AND MOSTARDA

RIS E LATT'
(RICE AND MILK PUDDING)

200 €



THE MENU IS AVAILABLE ONLY FOR THE ENTIRE TABLE

For market needs and in order to improve the quality aspects of our products, it is possible that there are selected fresh foods, which are subjected to a negative blast chilling on site, in compliance with the procedures of the Food Safety Manual pursuant to Reg. CE 852/04 and Reg. 853/04. We point out that the "Peas" product, administered as part of the preparation ingredients in the "Tasting Menu", is originally purchased as frozen as described in the procedures of the HACCP plan pursuant to EC Reg. 852/04. The consumer is requested to inform the staff of the need to consume foods free of certain substances. We declare that the book listing the allergens present for each dish is available upon request to the staff. We can't rule out the possibility of cross-contamination involving allergens.