



STARTERS

STEAMED CRUSTACEANS, CELERY AND MARINATED YOLK COCKTAIL SAUCE	70 €
"GREEN EGG"	55 €
STUFFED PIGEON SALAD, SOUR PARSLEY CREAM AND FLAVOURED SALAD	60 €

FIRST COURSES AND RISOTTO

RISOTTO WITH PEAS AND SICILIAN GOAT "ROBIOLA" CHEESE	54 €
RISOTTO WITH SAFFRON AND GRILLED VEAL BONE MARROW	54 €
SPAGHETTONE WITH BALSAMIC CAPERS PESTO, CRUSCO PEPPERS AND SARDINES	54 €
RAVIOLI WITH SPINACH, CLOTTED MILK, WHITE ASPARAGUS AND MUSHROOMS	60 €

FISH

ARCTIC CHAR IN A SPICY PUFF PASTRY CRUST, BLACK TRUFFLE AND SWISS CHARD (Served for two)	140 €
GRILLED TURBOT, ARTICHOKE AND TROUT ROE	64 €

MEAT

MILANESE VEAL, POTATO TERRINE, WILD HERBS AND BÉARNAISE SAUCE	55 €
ROAST VEAL SWEETBREAD, GREEN ASPARAGUS, BEER AND CAPER BERRIES	60 €
TENDER PORK SNOUT	54 €
WHITE ASPARAGUS, ALMOND CREAM AND BLACK TRUFFLE	60 €
SELECTION OF ITALIAN CHEESES	45 €

DESSERTS

SOFT CHOCOLATE MOUSSE, LENTILS, PEAS AND VANILLA	45 €
CRUNCHY DARK GIANDUJA, CHINOTTO CREAM WITH MARASCHINO AND CAVIAR	52 €
CARAMELISED BRIOCHE, POACHED APRICOT AND AMARETTO	50 €
STRAWBERRIES, CREAM AND FRAGOLINO WINE	48 €

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.



TASTING MENU

CARAMELISED RUSSIAN SALAD
VEAL TONGUE, PEAR AND MOSTARDA
RICOTTA SOUP AND FRIED FROGS
AVOCADO, KIWI AND CORIANDER
SOLE, GREEN BEANS, RADISHES AND SOUR BREAD
"VIGNAROLA" FROM OUR GARDEN
MARINATED YOLK RAVIOLI WITH BUTTER AND SAGE
"BEJEWELLED" QUAIL
ICE-COLD RHUBARB BITTERS
MILK BREAD, ELDERFLOWER AND STRAWBERRIES

215 €



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" and "Frogs" 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.