CRACCO

Dreamed and practiced by

Carlo Cracco and Luca Sacchi

À La Carte

STARTERS

Smoked egg, baked beetroot and pear
52 €

Langoustine tails and cockscombs, boiled parsley and lemon
72 €

Spit roasted partridge, scallops, figs and spices
55 €

FIRST COURSES AND RISOTTI

Creamed risotto with green turnip, veal liver, onion molasses and sage
54 €

Sweet potato tagliatella, black cabbage extract, turnip greens and pomegranate
55 €

Pumpkin and quince raviolo, amaretti, parmesan and cinnamon sauce
60 €

FISH MAIN COURSES

Gratinated turbot fillet with anise, potato terrine, mushrooms and wood sorrel
62 €

Oven-roasted alpine char, wild herbs and black truffle with Colle Giove sauce
(served for two)
145 €

MEAT MAIN COURSES

Tender pork snout, brussels sprouts and mustard braised cabbage
65 €

Royal mallard with juniper, celeriac and banana terrine, whiskey sauce
(served for two)
150 €

Selection of cheeses from Italy and around the world
45 €

À LA CARTE SELECTION REQUIRES A MINIMUM OF
TWO SAVOURY COURSES

Service charge € 10 per person

The service charge applies to guests choosing the à la carte menu. It is included in both tasting menus. The “service charge” is intended to cover the costs of mise en place and the additional services we dedicate to each guest.

“La Galleria”

Bread, polenta and braised rabbit

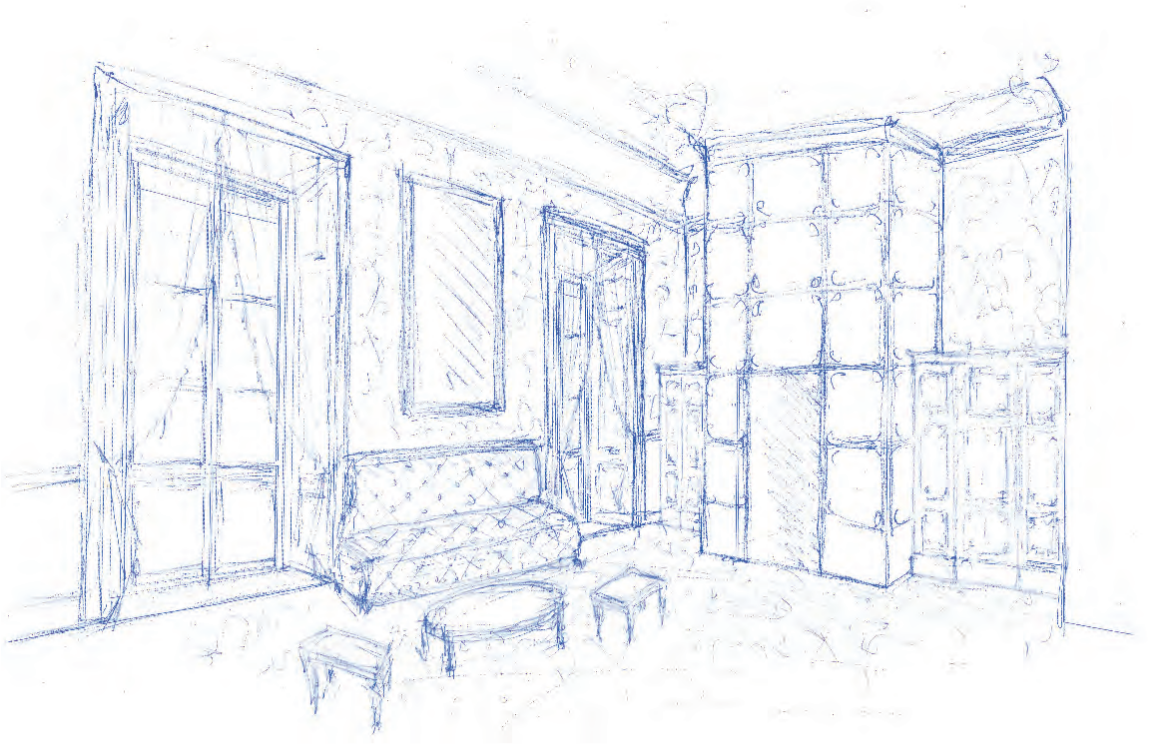
Smoked egg, baked beetroot and pear

Saffron risotto with grilled bone marrow

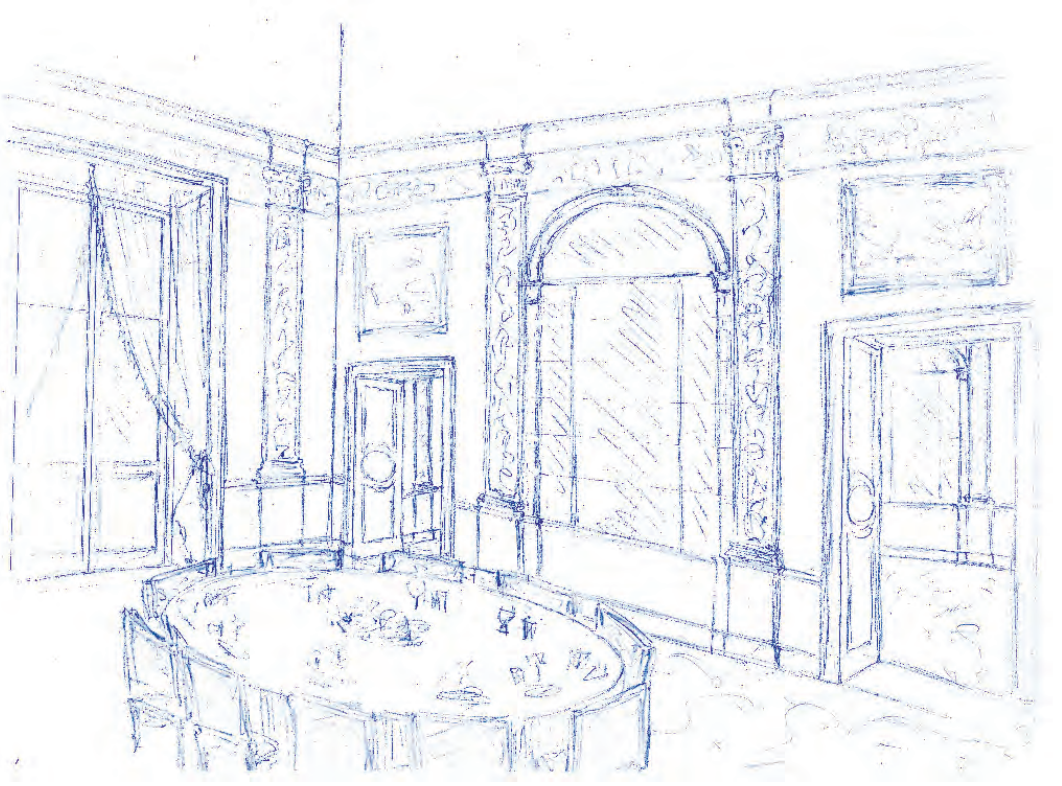
Milanese veal

Soft creamy ricotta, persimmons, chestnut and cocoa

190 €



In order to meet market requirements and to further enhance the quality standards of our preparations, we hereby inform our esteemed guests that selected fresh ingredients may undergo rapid blast chilling on site, in accordance with the procedures set forth in the Food Safety Management Manual pursuant to EC Regulations No. 852/2004 and No. 853/2004. Kindly note that guests are requested to inform our service staff of any dietary requirements or food allergies at the time of ordering. Upon request, a detailed list of allergens for each individual dish is available from our front-of-house team. While every precaution is taken in the preparation of our dishes, we regret that we cannot entirely exclude the possibility of cross-contamination with allergens. We further inform you that the products “scampi tails,” “cockscombs,” and “frogs” are procured in a frozen state at origin. All information contained herein applies in its entirety to the whole menu, across all its pages.



“Convito Felice”

Caramelised russian salad

Saffron trout, corn and horseradish

Sweet and sour frogs

Goose breast, roses and cumin

Baked pumpkin, papaya and orange blossoms

Ravioli with green sauce and char-grilled pork reduction

Rice soup with goose legs, cabbage and sea urchin

Farced pheasant, frogs and crayfish

Cinnamon sorbet and black garlic cream

Dark chocolate soufflè, lard e chili

220 €

“Even though the window is the same, not everyone
who looks out of it sees the same things:
the view depends on the gaze”

Alda Merini

CRACCO

Dolci voglie



DESSERTS

Soft creamy ricotta, persimmon, chestnut and cocoa
44 €

Chocolate soufflè, lard and chilli pepper
48 €
(waiting times: 15-20 miutes)

Dill Cream, citrus fruit and cinnamon sugar
48 €

Gianduja chocolate croquettes, chinotto and caviar
52 €

LE VOGLIE

“Barbajada” Galleria
25 €

Earl grey hot chocolate, cardamom and vanilla ice cream
25 €

Daily selection of sorbets and ice cream
25 €

Selection of petit fours from our pastry counter
20 €
(4 pieces)

SWEET WINES, “PASSITI” AND FORTIFIED WINES

Selection by the glass

Bukkuram Sole d’Agosto Passito di Pantelleria 2023
Marco De Bartoli
32 €

Marsala Superiore Oro Riserva Vigna La Miccia 2020
Marco De Bartoli
28 €

Kupp Auslese GK 2023
Peter Lauer
32 €

Clos Jebsal Vendage Tardiv 2016
Zind Humbrecht
35 €

We kindly inform our guests that a dedicated selection
of meditation wines and fine spirits is
available upon request.