

TO START

FINFERLI & GRANA

CATALAN OF MUSHROOMS - CAULIFLOWER - BULGUR
CRISPY GRANA PADANO CRUST 10 MONTHS

22,00

SHRIMPS & BEANS

SHRIMPS IN 2 COOKING MODES
BEANS - LARD - CAPERS PESTO

24,00

SALMEARA'

PICKLED CHARD
PEARA' - BISQUE - FENNEL - RADISH

23,00

PECORA BRIOSA

BARBECUE TONGUE
CAULIFLOWER - PEPPERS CREAM - BRAVA SAUCE

24,00

DEER

CARPACCIO - PUMPKIN WITH GINGER - CHESTNUTS

24,00

PASTA & RICE

GNOCCHETTO

SMOKED RICOTTA

TUNA BOTTARGA - SMALL FRIGGED PEPPER - HERBS & PEPPER AROMIZED OIL

24,00

CULURGIONES

BBQ TOPINAMBUR - ARTICHOKE - TURNIP GREENS

23,00

GREEN TAGLIATELLA

PARSLEY - BAKED PUMPKIN - PARSNIP

APPLE MUSTARD

23,00

RISOTTO

AMARONE WINE

RED TURNIP - YELLOW BLUE CHEESE - WILD FENNEL

24,00

- 2 PAX MINIMUM . 20 MINUTES WAITING -

MAIN COURSE

GUINEA FOWL

LOW TEMPERATURE COOKED

CELERIAC - POTATO ROSTI' - SWEET&SOUR CUCUMBER

29,00

COD FISH

FILLETT IN PIL PIL SAUCE

FORCINI MUSHROOMS & SQUID

32,00

VEAL

SIRLOIN

BLACK CABBAGE - TRUFFLE BERNESE SAUCE

32,00

CAPU'

MOUNTAIN CHEESE FONDUE

POMEGRANATE REDUCTION - CABBAGE

28,00

SWEET MOMENT

CAFFE' DE OLLA

CARAMELIA COCOAMOUSSE
COFFEE 'SEMIFREDDO'
ORANGE & CINNAMON JELLY - COCOA BISCUIT
12,00

CHEESE-CAKE

PARMIGIANO REGGIANO - TRUFFLE - SAFFRON ICE CREAM
12,00

ZUKKA-MISU'

MASCARPONE & PUMPKIN CREAMY
AMARETTO - VANILLA CREAM
12,00

FONDANT

CHOCOLATE 80% COCOA
BITTER ALMOND - HAY ICE CREAM
12,00

CHEESE VARIATION

SELECTION OF 4 TYPES	14,00
SELECTION OF 6 TYPES	18,00