

OUR KITCHEN

PROCESS ONLY FRESH AND TOP QUALITY PRODUCTS,
THIS CHOICE COULD AFFECT THE PRESENCE OF SOME DISHES.
YOU CAN READ USEFUL INFORMATIONS REGARDING 'ALLERGENS AND INTOLERANCES'
ON THE LAST PAGE.

IN THE KITCHEN

ANDREA FEDER

IN HIS OWN FRESH GENUINE AND IMPORTANT CREATIVITY
FINDS GENEROUS COMPLETENESS IN THE PASSION OF MATTEO BRAZIOLI.
BOTH HELPED A' LA PLONGE BY THE CAREFUL DEDICATION OF NELU VOINEA.

IN THE RESTAURANT

THEY ARE ABLE TO JUGGLE WITH GREAT AND ELEGANT PROFESSIONALISM
ALEXIS PABLO DEL BELLO & ELIA BERNARDINI

THE PRECISE AND TIMELY PRESENCE OF JESSICA GIROLI, SCRUPULOUS AND KIND,
FROM THE OFFICE TO THE KITCHEN, ALLOWS HARMONIOUS GENERAL MOVEMENT.

BREAD-MAKING IN OUR HOUSE IS THE DAILY WORK OF ANDREA AND MATTEO,
FROM HANDMADE BREADSTICKS TO THE THIN WAFFLES OF LINSEED BREAD.

OUR DINING ROOM, IN HIS ENTIRETY OF DESIGN THINKING
BY LORENZO BERNARDINI

FROM 4th JULY 2010 TO DATE ... ALWAYS ...

M. GIOVANNA VISCHIONI & LORENZO BERNARDINI

TO START ...

GARDEN

VEGETABLES IN VARIOUS CONSISTENCIES

PISTACHIOS - CELERY SORBET

21.00

POTATO

IN ASH COOKED

EGG CREAM - BOTTARGA - MYRTLE

22.00

TONGUE

CRUNCHY

FERMENTED CABBAGE - FIG MUSTARD - YOGHURT - PUFFED 'CICCIOLI'

23.00

CHAR

IN OIL COOKING

SHALLOT - PAK CHOI - PEARA'

24.00

SNAILS

WITH AROMATIC HERBS

BEANS - POLENTA CHIPS - TRUFFLE

24.00

PASTA & RICE

GNOCCHETTO

BUCKWHEAT

SAVOY CABBAGE - 'CASERA' CHEESE - BLACK GARLIC

23.00

RAVIOLO

WITH TRIPE

GRANA VACCHE BRUNE - TOMATO COULIS - PINK PEPPER

24.00

TAGLIOLINO

WITH PARSLEY

FINGERLI MUSHROOMS - PRAWNS - OXALIS

25.00

RSOTTO

WITH PUMPKIN

BBQ LAKE WHITEFISH - HAZELNUTS - LIQUORICE

25.00

(MINIMUM 2 PEOPLE - WAITING TIME 25 MINUTES)

MAIN COURSES

SAVOY CABBAGE

SOFEGA'

MONTE VERONESE CHEESE - SUNFLOWER SEEDS - POMEGRANATE

25,00

PORK

FRENCH RACK IN HAY

PUMPKIN - ASHED LEEK - TURNIP TOPS - ROSEMARY DEMI GLACE

28,00

DUCK

ROASTED BREAST

GRILLED CARROTS - ALMONDS - THYME JUS

CONFIT THIGH

CELERIAC - APPLE - RADISHES

32,00

TURBOT

STEAMED

CORN COB - BABY SPINACH - MUGNAIA SAUCE

32,00

SWEET MOMENT

TARTE TATIN

WITH PEAR
CARDAMOM - HAY ICE CREAM
ALMOND CRUNCHY
10,00

BROWNIES

HAZELNUT
WHITE CHOCOLATE MOUSSE
POMEGRANATE - PEPPER GRASS
10,00

'SUGOLI'

GRAPE MUST
SAN VIGILINI BISCUITS - 'CASATELLA' CHEESE
10,00

SEMIFREDDO

CHESTNUT
PERSIMMONS - GRAPPA - THYME
10,00