

TO START

ARTICHOKE

GRILLED

LEMON - GOAT'S CHEESE - LIQUORICE

19.00

TROUT

TARTARE

CRISPY SWEET & SOUR VEGETABLES - FENNEL - XO SAUCE

19.00

GARDEN

VEGETABLES IN VARIOUS CONSISTENCIES

CELERY SORBET - NUTS - GRANA PADANO CONSOMME'

20.00

HORSE

SMOKED CARPACCIO

CARROTS - GLASSWORT - MUSTARD DRESSING

20.00

PIGEON

BREAST - THIGH - PATE'

WILD HERBS - CORN - POLLEN - CHERRIES

25.00

PASTA & RICE

GNOCCHETTO

WITH SMOKED RICOTTA
VEAL - SPRING MUSHROOMS - WILD GARLIC
21.00

TORTELLO

WITH CORN
VICENTINA-STYLE COD - ANCHOVIES - ROCKET
21.00

SPAGHETTONE

WITH BAGROSS CHEESE
OSTRICH - BROAD BEANS - MINT
22.00

TAGLIATELLA

WITH BORAGE
MOUNTAIN BUTTER - HERBS - FLOWERS - HAZELNUTS
22.00

RISOTTO

CARNAROLI 'MERACINQUE'
LEMON - OYSTERS - CAPERS
25.00

(MINIMUM 2 PEOPLE - WAITING TIME 25 MINUTES)

MAIN COURSES

EGG

63⁰

ASPARAGUS - RASPBERRY - MORCHELLA - MASTIC OIL

25,00

VEAL

OSSOBUCO

PEAS - SAFFRON - ORANGE

28,00

CORBA ROSSA

GRILLED FISH

BBQ ONION - CRUSCO PEPPER - FRANCIACORTA SAUCE

29,00

SHEEP

LOIN

FONDANT POTATO - SCURIE HERBS - VALPOLICELLA DIP

32,00

BEEF

FILLET

FRICO - SPINACH - ROSEMARY JUS

32,00

SWEET MOMENT

'SREGOLATEZZA'

ASPARAGUS - WHITE CHOCOLATE - STRAWBERRY

10,00

'DISSOLUZIONE DEL BUIO'

SMOKED BLACK TEA - COFFEE - CHOCOLATE 70%

10,00

'CONTRASTI ARMONICI'

HAZELNUTS - CARROT - ORANGE

10,00

'SIGN'

PEAR - ALPINE CURRY - MULINERO WINE

10,00

'CASA COLORE CALORE'

SELECTION OF CHEESES

PAN BRIOCHE BUN - HONEY - MUSTARD

12,00

'ESPLOSIONE DI GIOIA'

RUM CONQUISTADORES - FACTORY CAPUT MUNDI

CHOCOLATE TASTING

16,00