

TO BEGIN, IN THE PLEASURE OF THE FEAST
YOU CAN CHOOSE BETWEEN
THE TRIED CLASSIC CUISINE
AND THE ONE INSPIRED BY THE PERSONAL EXAMINATION
OF THE SAME WITH A MODERN KEY

< BLACK CLUB SANDWICH >

MARINATED WILD SALMON - BLACK SEPIA BREAD WAFFLE
CABBAGE - RED TURNIP MAYONNAISE - SALMON CAVIAR
20,00

< BEEF & GINGER >

'CARNE SALADA' MAKI IN NORI SEAWEED
PEANUT CREAM - CANDIED GINGER
20,00

< BREAD & GOOSE >

BREAD CREAM - SMOKED GOOSE
SWEET AND SOUR VEGETABLES
20,00

< BEANS - CHICORY & PECORINO >

BROAD-BEANS IN 3 CONSISTENCES - FLAMBED CHICORY
FONDUE OF PECORINO CHEESE FROM PIENZA
18,00

< POTATOES & ANCHOVIES >

THIN-POTATOES PIE - CANTABRIAN ANCHOVIES
GOAT YOGHURT & SALT LEMON
18,00

... OUR PASTAS ...

< GUINEA FOWL - SAFFRON & SAGE >

TOASTED FLOUR RAVIOLO

GUINEA FOWL - SAFFRON CREAM

FRIED SAGE - ALKEKengi MUSTARD

20,00

< OCTOPUS & BROCCOLI >

PIETRO MASSI SPAGHETTONE

BABY-OCTOPUS IN LUGANA SAUCE - CREAM OF BROCCOLI

DANDELION PETALS

20,00

< SPRING CARBONARA >

MONOCOCCO SPELLED TAGLIOLINI

ASPARAGUS - POCHE' EGG

SALVA CREMASCO CHEESE & BLACK PEPPER FROM VALLE MAGGIA

20,00

OUR RISOTTOS ...

(MINIMUM 2 PEOPLE - WAITING TIME 20 MIN.)

< LOIN & GREEN CURRY >

PORK LOIN PROSCIUTTO - GREEN CURRY

RED ONION MUSTARD

22,00

< MARLIN & CITRUS >

WHISK WITH CITRUS FRUITS - SMOKED MARLIN

PINK PEPPER FROM DAMASCO

22,00

< LORENZO'S CLASSIC >

EVERY DAY DIFFERENT

22,00

MAIN COURSES

< JAPANESE CHEEK >

BEEF CHEEK COOKED IN SAKE
EDAMAME - WASABI SESAME SEEDS
28,00

< BACCALA' >

SLICE OF BACCALA' - CARAMELIZED ENDIVE
GOAT-BLUE CHEESE FONDUE - ROSEMARY PERFUMES
28,00

< BEEF RIB >

BEEF RIB COOKED WITH BEER IN CLAYPOT (12 HOURS)
POTATOES PUREE WITH BLACK GARLIC - SWEET & SOUR CUCUMBERS
25,00

< ORANGE CHICKEN >

SAUTÉED CHICKEN IN WOK - GRILLED ORANGES
INTEGRAL BASMATI RICE
25,00

< THREE CONSISTENCES OF AUBERGINE >



- GRILLED & MARINATED WITH BASIL
- CRISPY CHIPS
- SESAME CREAM

22,00

< HEART OF BEEF FILLET >

500 gr - MINIMUM 2 PEOPLE
LIMOUSINE FILLET 25 DAYS OF MATURATION
SALT POTATOES - SELECTION OF FLAMBED VEGETABLES
SMOKED SWEET&SOUR SAUCE
40,00 PER PERSON

DESSERTS OF MOSCATELLO

< COCONUT - CHICKPEAS - CHERRIES >



MERINGUE & POP CORN OF CHICKPEAS - MOUNTED COCONUT CREAM

CHERRIES IN SYRUP

10,00

< MYRTLE - STRAWBERRIES - CELERY >

MYRTLE PANNA COTTA - STRAWBERRIES & CELERY CARAMELIZED

'LAND' OF COCOA

10,00

< SACHER OF MULINER >

CHOCOLATE CAKE - COMPOTE OF BITTER ORANGES

DAMASCO'S PINK PEPPER - CHILLI & CITRUS OIL

10,00

< AT THE MOMENT TIRAMISU' >

MASCARPONE CREAM - SAVOYARD BISCUIT WITH COFFEE

BITTER COCOA

10,00

< TORTA DELLE ROSE >

VANILLA BOURBON ICE-CREAM

10,00

THE PRODUCTS WE USE IN THE KITCHEN

MEAT

SAVOLDI - - - - LONATO DEL GARDA (BS)
AZZINI - - - - CAVRIANA (MN)

FISH

CHERPESCA - - - - CASTIGLIONE DELLE STIVIERE (MN)

CHEESES

OASI DEL MINCIO - - - - GOITO (MN)
CASEIFICIO LATINI - - - - GRUMELLO DEL MONTE (BG)

SPICES

PEPE AROMATIZZATO DELLA VALLE MAGGIA (TI, CH)

OIL

CALDERA - - - - MANERBA (BS)
CASANOVA DI NERI - - - - MONTALCINO (SI)
GERACI - - - - PARTANNA (PA)
ACETO BALSAMICO GIUSTI - - - - (MO)

PASTA & RICE

FABBRICA DELLA PASTA DI GRAGNANO - - - - GRAGNANO (NA)
LA MOLISANA - - - - CAMPOBASSO
DE TACCHI - - - - GAZZO (PD)
RISO GALLO - - - - ROBBIO (PV)
ACQUERELLO - - - - LIVORNO FERRARIS (VC)
PIETRO MASSI - - - - SENIGALLIA (AN)

HONEY

ADAM MARETTI - - - - GUDO (TI, CH)
CAUZZI - - - - VOLTA MANTOVANA (MN)

TRUFFLE

MARCO RICCHELLI - - - - POZZOLENGO (BS)
T&C - - - - ACQUALAGNA (PESARO-URBINO)