

# TASTING MENU "EXPRESSION"

## GARDEN

VEGETABLES IN VARIOUS CONSISTENCIES  
PISTACHIOS - CELERY SORBET

## CHAR

IN OIL COOKING  
SHALLOT - PAK CHOI - PEARA'

## TAGLIOLINO

WITH PARSLEY  
FINFERLI MUSHROOMS - PRAWNS - OXALIS

## RAVIOLO

WITH TRIPE  
GRANA VACCHE BRUNE - TOMATO COULIS - PINK PEPPER

## DUCK

ROASTED BREAST  
GRILLED CARROTS - ALMONDS - THYME JUS

CONFIT THIGH  
CELERIAC - APPLE - RADISHES

## 'SUGOLI'

GRAPE MUST  
SAN VIGILINI BISCUITS - 'CASATELLA' CHEESE

€ 80,00

- Drinks not included. Cover Charge Included -

\*\* EXTRA DISH - SNAILS € 10

4 GLASSES WINE PAIRING : EURO 35

6 GLASSES WINE PAIRING : EURO 50

THE DEGUSTATION MENU IS REQUIRED FOR ALL GUESTS AT THE TABLE  
THE DEGUSTATION MENU WILL BE RECOMMENDED UP TO 6 PERSONS

TASTING MENU  
" COLOUR "

**POTATO**

COOKED IN ASH  
EGG CREAM - TRUFFLE - MYRTLE

**SAVOY CABBAGE**

SOFEGA'  
MONTE VERONESE CHEESE - SUNFLOWER SEEDS - POMEGRANATE

**RISOTTO**

WITH PUMPKIN  
LIQUORICE - HAZELNUTS - WOOD SORREL

**GNOCCETTO**

BUCKWHEAT  
SAVOY CABBAGE - CASERA CHEESE - BLACK GARLIC

**LITTLE GARDEN**

VEGETABLES IN VARIOUS CONSISTENCIES  
PISTACHIOS - CELERY SORBET

**TARTE TATIN**

WITH PEAR  
CARDAMOM - HAY ICE CREAM - ALMOND CRUNCHY

€ . 70,00

- Drinks not Included . Cover Charge Included -

4 GLASSES WINE PAIRING : EURO 35

6 GLASSES WINE PAIRING: EURO 50

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## TASTING MENU

### - FREE HAND - 4 COURSES

... FROM THE FREE CREATIVITY OF ANDREA'S FEDER KITCHEN ...  
BETWEEN INNOVATION & TRADITION

€ 60,00

- Drinks not Included . Cover Charge Included -

4 GLASSES WINE PAIRING : EURO 35

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