

DEGUSTATIONSMENU RIVELATION

GARDEN

VEGETABLES IN VARIOUS CONSISTENCES
WASABI - PISTACHIOS - CELERY SORBET

LANGOUSTINE

IN CRUDITEE
CHORIZO - ZUCCHINI SCAPECE - LEMON BALM YOGURT

RAVIOLO

WITH DUCK
ROCKET PESTO - CHERRY MUSTARD - TARRAGON

AMBER JACK

DEMI-CUIT
GARDA'S OLIVES - CREAM OF PEAS - GAZPACHO

RABBIT

ROYALE
SWEET AND SOUR SHALLOT - PORTO JUS - SANTUREJA HORTENSIS

FROSTY SHEEP

BASIL PANNA COTTA
PECORINO ICE CREAM - PINE NUTS SABLE'

€ 80,00

- DRINKS NOT INCLUDED . COVER CHARGE INCLUDED -

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 RECCOMENDEND UP TO 6 PERSONS

DEGUSTATIONMENU

VISION

POTATO

ASH ROASTED
EGG CREAM - TRUFFLE - MYRTLE

TAGLIATELLA

WITH MINT
PEAS - SAFFRON FLAVORED BUTTER - ALMONDS

FUSILLO

'PIETRO MASSI'
VACCHE BRUNE'S PARMESAN CHEESE - PINK PEPPER - FIG

AUBERGINE

GRILLED
TOMATO - SHEEP RICOTTA - BASIL - BLACK GARLIC

GARDEN

VEGETABLES IN VARIOUS CONSISTENCES
WASABI - PISTACHIOS - CELERY SORBET

BITTERPEACH

AMARETTO PARFAIT
ROSE - PEACH - FRANCIACORTA

€ 70,00

- DRINKS NOT INCLUDED . COVER CHARGE INCLUDED -

4 GLASSES WINE PAIRING : EURO 35

6 GLASSES WINE PAIRING: EURO 50

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DEGUSTATION MENU

- FREE HAND -
4 COURSES

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

€ 60,00

- DRINKS NOT INCLUDED . COVER CHARGE INCLUDED -

4 GLASSES WINE PAIRING : EURO 35

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