

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, SCRUPULIOUS 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 ...

POTATO

IN ASH COOKED

EGG CREAM - TRUFFLE - MYRTLE

22.00

GARDEN

VEGETABLES IN VARIOUS CONSISTENCES

WASABI - PISTACHIOS - CELERY SORBET

23.00

GUINEA FOWL

LTC (LOW TEMPERATURE COOKING)

ONION 'SAOR' - RAISIN - PINE NUTS

24.00

MACKEREL

IN CEVICHE

KATSOBUSHI - TOMATO SAUCE - APRICOT

24.00

PRAWN

IN CRUDITEE

CHORIZO - ZUCCHINA SCAPECE - LEMON BALM YOGURT

25.00

PASTA & RICE

TAGLIATELLA

WITH MINT

PEAS - SAFFRON BUTTER - CHEEK

24.00

RAVIOLO

WITH DUCK

ROCKET PESTO - CHERRY MUSTARD - TARRAGON

25.00

FUSILLO

'PIETRO MASSI'

PARMESAN CHEESE VACCHE BRUNE - PINK PEPPER - FIG

24.00

RISOTTO

WITH TOMATO

MUSSELS - CLAMS - MULLET - PARSLEY

26.00

(MINIMUM 2 PEOPLE - WAITING TIME 25 MINUTES)

MAIN COURSE

RABBIT

ROYALE

SWEET AND SOUR SHALLOT - PORTO JUS - SANTUREJA HORTENSIS

30,00

AMBER JACK

DEMI-CUIT

GARDA OLIVES - CREAM OF PEAS - GAZPACHO

30,00

VEAL

SIRLOIN

PEPERONATA - PERSILLADE - THYME SAUCE

28,00

AUBERGINE

GRILLED

TOMATO - SHEEP RICOTTA - BASIL - BLACK GARLIC

26,00

SWEET MOMENT

FROSTY SHEEP

BASIL PANNA COTTA
PECORINO ICE CREAM - PINE NUTS SABLE'
10,00

BITTERPEACH

AMARETTO PARFAIT
ROSE - PEACH - FRANCIACORTA
10,00

CHOKO THREE

3-CHOCOLATE MOUSSE
PLUM - CRUNCHY WITH HAZELNUTS
10,00

YELLOW BENACO

TARTLET
LEMON CREAM - CANDIED CAPPERS - E.V.O OIL
10,00