

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

DUCK, MANGO & CHICORY

GRILLED SMOKED DUCK, MANGO JELLY
& WILD CHICORY WITH SOY

18.00

BEEF & CAVIAR

"CARNE SALADA" MAKI, HERRING CAVIAR, SKYR & SPICY SPROUTS

18.00

SALMON & CHICKPEAS

SALMON MARINATED IN RED TURNIP ESSENCE, HUMMUS & CHICKPEAS POP CORN

20.00

RED BEANS & SHRIMPS

SOUP OF RED BEANS, CONFIT DATTERINO TOMATOES & FLAMBÈ SHRIMPS

20.00

GOAT & CABBAGE

SOFT GOAT CHEESE, BREAD SAUCE
& FERMENTED PURPLE CABBAGE

18.00

OUR PASTAS...

WILD SPELT

PIETRO MASSI'S MONOCOCCO SPELLED TAGLIATELLA,
GAME RAGOUT & CRISPY CARROTS

20,00

EGG & BOTTARGA

SPAGHETTONE SQUARE DURUM WHEAT, CREAM OF ANCHOVY FROM CANTABRIAN,
EGG YOLK & MULLET BOTTARGA FROM ORBETELLO

20,00

HAZELNUTS & TUBERS

DURUM WHEAT FUSILLONI, CREAM OF CELERY, GRILLED TURNIP,
ROASTED PIEDMONT HAZELNUTS & RED TURNIP POWDER

20,00

OUR RISOTTOS...

(FOR MINIMUM OF 2 PERSONS - WAITING TIME 20 MIN.)

SQUID INK & GILBACH.GIN

RISOTTO WITH SQUID INK,
SALMON MARINATED IN GIN, PINK PEPPER & DILL

22,00

BLUE CHEESE, LAUREL & SALMON CAVIAR

CARNAROLI RICE WITH PARMESAN
RISOTTO WITH HERBAL CHEESE,
LAUREL POWDER & CANDIED CEDAR

22,00

OUR MAIN COURSES

BEEF & POTATO

BEEF TENDERLOIN ROASTED WITH ROSEMARY,
ASH POTATOES IN OIL & DEHYDRATED TOMATO

28,00

CHEEKS & TARAGNA POLENTA

BEEF CHEEK BRAISED WITH LAUREL,
SOFT POTATO POLENTA & PEPPER FROM VALMAGGIA

25,00

BLACK COD' & TRUFFLE

ICELANDIC COD
BEET CREAM OF MOSCATELLO & BLACK TRUFFLE

28,00

PORK IN THE GARDEN

PORK FILLET
CARROTS AND GLAZED ONION, HERBS & PERFUMES FROM OUR GARDEN

25,00

SEA TOMATO & BEANS

BABY OCTOPUS STEW IN SAN MARZANO TOMATO
CHILI FLAKES & BEANS

25,00

NEITHER MEAT ... NOR FISH

HUMMUS OF CHICKPEAS WITH MINT & MAJORANA
CRUNCHY CHICKPEAS & SOFT GOAT CHEESE

22,00

DESSERTS OF MOSCATELLO

PEACH VANILLA & THYME

VANILLA ICE CREAM

CRUMBLE WITH THYME & PESCONTINA PEACH IN SYRUP

8,00

TIRAMISU' MADE IN THE MOMENT

MASCARPONE CREAM, SAVOYARD BISCUIT WITH COFFEE & BITTER COCOA

8,00

PINEAPPLE, GINGER & WALNUTS

MARINATED PINEAPPLE CARPACCIO, GINGER,

WALNUT KERNELS & TROPICAL FRUIT ICE CREAM

10,00

APPLES, ALMONDS, CALVADOS & SAFFRON

APPLE PIE

ALMOND & SAFFRON CREAM, CALVADOS IN THE BRIQUET

8,00

SACHER OF MULINER

CHOCOLATE CAKE COMPOSED OF BITTER ORANGES,

DAMASCUS PINK PEPPER, CHILI PEPPER & CITRUS OIL

8,00