



Oyster ⁽¹⁴⁾	4€
Raw shrimps in dashi broth ^(2,6)	12€
Raw tub gurnard, fresh walnuts and basil oil ^(4,8)	13€
Fish terrine, tuna sauce and sorrel ^(3,10)	10€
Onion, chickpea miso, borlotto beans and wild fennel ^(1,4,6)	8€
Duck gyoza with chestnuts sauce ^(1,6)	12€
Marrowbone, cheese and truffle ^(1,7)	13€

Risotto, fermented Jerusalem artichoke, liver and juniper berry powder ⁽⁷⁾	16€
Chard ravioli stuffed with acidello cheese in porcini mushrooms broth ⁽⁷⁾	12€
Spaghettoni Monograno Felicetti, oyster, sour butter and salicornia ^(1,7,14)	14€
Tagliolini with white truffle ^(1,3,7)	25€
Ravioli stuffed with smoked potato, duck and truffle ^(1,3,7)	15€

Dolphin fish, savoy cabbage, fig leaf oil and tomato ⁽⁴⁾	20€
Dry aged king fish cooked on the grill and turpin tops ⁽⁴⁾	25€
Grilled pork belly and cauliflower ⁽⁷⁾	18€
Duck, must reduction, quince and grilled carrots ^(1,7, 9)	20€

Pumpkin crème brûlée and rosemary ice cream ^(1,3,7,8)	8€
Topinambur tartlet ^(1,3,7,8)	8€
Chocolate mousse 70%, pomegranate and pistachio ice cream ^(1,3,7,8)	9€
Fennel soufflé with orange reduction (15 minutes) ^(3,7)	10€
Tasting cheeses ^(1,7)	12€

9-course tasting menu

chosen by chefs

65€

7-course tasting menu

50€

Fish terrine, tuna sauce and sorrel (3,10)

Canasta's taco, goat cheese and taggiasca olives (7)

Chard ravioli stuffed with acidello cheese in porcini mushrooms broth (7)

Spaghettono Monograno Felicetti, oyster, sour butter and salicornia (1,7,14)

Duck, must reduction, quince and grilled carrots (1,7,9)

Predessert (1)

Pumpkin crème brûlée and rosemary ice cream (1,3,7,8)

Wine pairing 9 – course tasting menu 35€

Wine pairing 7 - course tasting menu 25€

Pairing of juices and kombuches for the 7-course 15€

Bread, crackers and anchovies butter (1,7) 4€