



SINTESI

Fish terrine and wild fennel (3,10)	12€
Chard ravioli stuffed with acidello cheese in porcini mushrooms broth (7)	12€
Fish charcuterie (1,4,7)	15€
Marrowbone, cheese and truffle (1,7)	15€
Wholemeal polenta, lamb, truffle and smoked olive oil (7)	15€

Risotto, fermented Jerusalem artichoke and juniper berry powder(7)	16€
Spaghettone Monograno Felicetti, oyster and sour butter (1,7,14)	14€
Tagliolino with local saffron and black truffle (1,3,7)	16€
Tortelli with stewed salt cod and king fish eggs (1,3,4,7)	16€

Fish of the day, turnip tops and vinegar roses (4,7)	25€
Grilled pork belly, fennels and black garlic (7)	20€
Duck, must reduction, carrots and mustard (1,7, 9)	20€
Sea bass, artichoke and 'nduja olive oil (1,4)	25€

Jerusalem artichoke crème brûlée and rosemary ice cream (1,3,7,8)	8€
Lemon and meringue tartlet (1,3,7,8)	8€
Chocolate mousse 70%, orange and pistachio ice cream (1,3,7,8)	9€
Panna cotta, woodruff and tangerine (1, 7, 8)	8€
Tasting cheeses (1,7)	12€

9-course tasting menu

chosen by chefs

65€

7-course tasting menu

50€

Fish terrine and wild fennel (3,10)

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

Risotto, fermented Jerusalem artichoke and juniper berry powder(7)

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

Duck, must reduction, carrots and mustard (1,7, 9)

Predessert (1)

Vanilla tortelli, lemon and caramel (1,3,7,8)

Wine pairing 9 – course tasting menu 35€

Wine pairing 7 - course tasting menu 25€

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

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