



White seabream tartare, sea fennel and orange emulsion	22
Roasted leek, egg foam and mushrooms (3,6,7)	16
Grilled pork belly, BBQ sauce and red chicory with raspberry vinegar (1,6,9,10)	15
Beef tartare, fermented almonds and marrow (3,8,10)	18

Spaghettone Monograno Felicetti, oyster and sour butter (1,7,14)	17
Buttons with lake shrimps, potato cream and guanciale (1,2,3,4)	18
Smoked risotto, bay and sheep tartare (7)	16
Hare tortelli, wild herbs and black truffle (1,3)	18

Turbot and Beurre Blanc sauce (4,7,14)	30
Mullet, baby squids sauce and winter salad (4,7)	28
Grilled Picanha, shiitake mushrooms and red wine sauce	25
5 spices duck, cabbage and truffle (1,6)	28

Only dry aged fish

Sheep yogurt, beeswax and Thun honey (1, 3, 7, 8)	12
Tart with caramel chocolate, wheat cream, red currant and hazelnut (1, 3, 7, 8)	12
70% Chocolate mousse, raspberry and hazelnut ice cream (1, 3, 7, 8)	10
Mascarpone cream, must sorbet and pine oil (1, 3, 7, 8)	9
Gregorio Rotolo and Fattoria Faraoni cheese selection (1,7)	18

9-course tasting menu

chosen by chefs

80

7-course tasting menu

60

Squid tagliatelle, mozzarella whey and dill (1,7,14)

Roasted leek, egg foam and mushrooms (3,6,7)

Pork tortelli, chestnuts and juniper (1,3)

Smoked risotto, bay and sheep tartare (7)

Pigeon and oxidized apple/ Kingfish, broccoli and anchovy extract (1,3,4,7,10)

Beans mousse, apple sorbet and marigold (8)

Mascarpone cream, must sorbet and pine oil (1, 3, 7, 8)

Wine pairing 9 – course tasting menu 40

Wine pairing 7 - course tasting menu 30

Pairing of juices and kombuchas for the 7-course 25

Bread and anchovies butter (1,4,11) 3 p.p.