



Raw prawns, tomato water and fermented almond (2,8,9)	23
Chard ravioli stuffed with acidello in cep mushrooms broth (7)	16
Quail, roasted pepper, black garlic and wild fennel (1,3)	18
Donkey tartare, cabbage and shiso leaves (3,7,10)	18

Spaghettono Monograno Felicetti, courgettes, agone and tagete (1,4,7)	20
Gnocchetti with roasted tomato, miso and tarragon (1)	18
Smoked risotto, bay and sheep tartare (7)	20
Smoked duck buttons, sea buckthorn and juniper (1,3,7)	20

Grilled white eggplant, goat cheese and horseradish leaves oil (7)	24
Ray stuffed with prawns, datterini and green beans with garum (2,4,7)	30
Asian style duck, grape sauce and pickled vegetable crepe (1,3,6,7)	30
Sea bass, fig leaves oil, sour cream and shallot (1,6,7)	28

Dry aged fish

Sheep yogurt, beeswax ice cream and honey ^(1, 3, 7, 8)	12
Cacao Crudo chocolate 70%, pomegranate and sage ^(1, 3, 7, 8)	12
Corn crème brûlée and rosemary ice cream ^(1, 3, 7, 8)	12
Tortelli in broth, stuffed with cream, peach and Monticiano saffron ^(1, 3, 7)	12
Selection of cheeses, pear mustard, brioche bread with raisins ^(1,7)	22

9-course tasting menu

chosen by chefs

88

7-course tasting menu

68

Semi dry tomatoes, yolk cream and tomatoes water ⁽³⁾

Fish terrine, parsley leaves oil and buttermilk ^(1,4,10)

Herb ravioli, wild garlic, buffalo cheese and fermented lemon ^(1,3,7)

Smoked risotto, bay and sheep tartare ⁽⁷⁾

Pigeon and plum / Fish, potatoes and wine sauce ^(1,3,4,7,10,12)

Fig leaf ice cream, red plum and peanut ^(1,5,7,8)

Curd, apricot and elderberry berries granit ^(1, 3, 7, 8)

Wine pairing 9-course tasting menu 50

Wine pairing 7-course tasting menu 40

Pairing of juices and kombuchas for the 7-course menu 35

Whole wheat flour Fattoria di Poldo bread with salted butter ^(1,11) 3 p.p.