



Winter 2024

Raw dentex, smoked mussel water and almonds - 30

Roasted quail, cauliflower and black garlic - 28

Roasted cardoncello, mushroom stock and crème fraîche - 25

Spaghettoni Monograno Felicetti, oyster and sour butter - 30

Smoked risotto, bay and sheep tartare - 28

Broccoli bottoni in roots broth and liquorice - 28

Grilled seabass with fermented corn - 36

Pigeon with wild herbs - 36

Celeriac in Wellington style with saffron sauce - 32

Tart with wheat, camomile and apple - 16

Cacao Crudo chocolate 70% and rhubarb sorbet - 16

Porcini mushroom ice cream, chickpeas caramel and tangerine - 16

Dill ice cream, hazelnut butter cream and milk wafer - 16

Selection of cheeses, mustard, brioche bread with raisins - 25

Whole wheat flour Molino Sobrino bread and salted butter - 5 p.p.

Dry aged fish

A la carte - least 2 courses for person



Winter 2024

9-course tasting menu

chosen by chefs

120

7-course tasting menu

95

Tart, squid pin and rosehip

Roasted cardoncello, mushroom stock and crème fraîche

Spaghettone Monograno Felicetti, oyster and sour butter

Smoked risotto, bay and sheep tartare

Grilled pigeon and wild herbs

Almond granita, cardamom and capers

Porcini mushroom ice cream, chickpeas caramel and tangerine

7-course vegetarian tasting menu

95

Tart, smoked pumpkin, koji and truffle

Roasted cardoncello, mushroom stock and crème fraîche

Broccoli bottoni in roots broth and liquorice

Risotto, fermented white asparagus and marinated yolk

Celeriac in Wellington style with saffron sauce

Almond granita, cardamom and capers

Cacao Crudo chocolate 70% with rhubarb sorbet

Pairing

Wine pairing 7 glass for 9-course tasting menu - 70

Wine pairing 5 glass for 7-course tasting menu - 60

Pairing of juices and kombuchas for the 7-course menu - 50

Bread included in tasting menu

The tasting menu are for all the tables