



Summer 2024

Cuttlefish, rosehip and almond - 30

Roasted quail, loquats and black garlic - 28

Roasted cardoncello, mushroom stock and crème fraîche - 25

Spaghettone Monograno Felicetti, oysters and sour butter - 30

Buttons with crustaceans, ventricina and tomatoes - 30

Risotto, fermented white asparagus and marinated yolk - 28

Prawn, beurre blanc and pickled rose - 40

Pigeon with wild herbs - 36

Celeriac in Wellington style with saffron sauce - 32

Tart, fermented apricot and Bronte pistachio ice cream - 18

Corn Crème brûlée and rosemary ice cream - 16

Pepper cream, celery sorbet and lovage - 16

Sheep yogurt mousse and beeswax ice cream - 16

Selection of cheeses, mustard and cocoa bread - 25

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

Dry aged fish

A la carte - least 2 courses for person



Summer 2024

9-course tasting menu

chosen by chefs

120

7-course tasting menu

95

Cuttlefish, rosehip and almond
Roasted cardoncello, mushroom stock and crème fraîche
Buttons with crustaceans, ventricina and tomatoes
Smoked risotto, bay and sheep tartare
Grilled pigeon and wild herbs
Red pepper and raspberry sorbet
Corn Crème brûlée and rosemary ice cream

7-course vegetarian tasting menu

95

Chioggia turnip, gazpacho and raw almond
Roasted cardoncello, mushroom stock and crème fraîche
Tomatoes buttons and toasted almond sauce
Risotto, fermented white asparagus and marinated yolk
Celeriac in Wellington style with saffron sauce
Red pepper and raspberry sorbet
Tart, fermented apricot and Bronte pistachio ice cream

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