# *Summer 2024*

Tart, pinna gialla tuna and tomatoes gel - 30 Guinea fowl and pork rollè, mustard and saffron sauce - 28 Cardoncello grown in cave, mushroom stock and crème fraîche - 25 \*\*\* Spaghettone Monograno Felicetti, oysters and sour butter - 30

Smoked risotto, bay and sheep tartare - 30

Ravioli with grilled tomatoes, peaches and shiso - 28

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Dry aged fish, mustard and tarragon sauce - 40

Pigeon with wild herbs - 36

Aubergine in Wellington style with nori seaweed and vegetable stock - 32

Tart, strawberry grape cream and marigold ice cream - 18

Roasted tomatoes sorbet, vanilla and mascarpone - 16

Pepper cream, celery sorbet and lovage - 16

Cacao Crudo creamy chocolate, bay and almond sorbet - 16

Selection of cheeses, mustard and cocoa bread - 25

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

Many of the vegetables and herbs on the menu are of our production A la carte - least 2 courses for person



# Summer 2024

*9-course tasting menu chosen by chefs* 120

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## 7-course tasting menu

95

Tart, Nemi lake perch, kombu seaweed and parsley Cardoncello grown in cave, mushroom stock and crème fraîche Tortelli with crustaceans, ventricina and tomatoes Smoked risotto, bay and sheep tartare Beef, grilled peppers and jalapeño Red pepper and raspberry sorbet Roasted tomatoes sorbet, vanilla and mascarpone

# 7-course vegetarian tasting menu

### 95

Tart, Chioggia turnip, tomato and almond cream Cardoncello grown in cave, mushroom stock and crème fraîche Ravioli with grilled tomatoes, peaches and shiso Lentils, potato foam and fermented lemon Aubergine in Wellington style, nori seaweed and vegetable stock Red pepper and raspberry sorbet Tart, strawberry grape and tarragon ice cream

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## 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