Spring 2025

"Vignarola" tart, stracchino cheese and wild herbs - 30

Cuttlefish, almond kefir and ink sauce - 32

Roasted cardoncello, mushroom stock and crème fraîche - 25

Spaghettone Monograno Felicetti, oysters and sour butter - 35 Roe deer ravioli, black garlic, olives and onion broth - 30 Lentils, potatoes foam and fermented lemon - 30

Dry aged fish with beurre blanc - 38

Pigeon with wild herbs - 40

Vegetarian Welligton, nori seaweed and pickled walnut husk - 35

Rhubarb, vanilla and candies peas - 18

Beeswax mousse and rosemary ice cream - 18

Cacao Crudo creamy chocolate, bay and almond sorbet - 18

Pine nut Namelaka, pine sorbet and apple - 18

Selection of cheeses, mustard and cocoa bread - 25

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

Smoked risotto, bay leaves powder and sheep tartare - 35 *Chef s signature dish can be added*

> Dry aged fish A la carte - least 2 courses for person



Spring 2025

9-course tasting menu chosen by chefs 130

7-course tasting menu 100

Tart with whitefish from Nemi lake, horseradish and lovage Cardoncello mushroom, mushroom jus, crème fraîche Roe deer ravioli, black garlic, olives and onion broth Crustaceans in anchovies and peas sauce Quail roulade with lard and herbs Beetroot, raspberry and black cardamom Rhubarb, vanilla and candies peas

7-course vegetarian tasting menu

100

"Vignarola" tart, stracchino cheese and wild herbs Cardoncello mushroom, mushroom jus, crème fraîche Spaghettone Monograno Felicetti with rosehip emulsion Lentils, potatoes foam and fermented lemon Vegetarian Wellington, nori seaweed and pickled walnut husk Beetroot, raspberry and black cardamom Beeswax mousse and rosemary 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 9-course tasting menu - 65 Pairing of juices and kombuchas for the 7-course tasting menu - 50

> Bread included in tasting menu The tasting menu are for all the tables