



## Spring 2025

Tart, yolk cream, “vignarola” and lemon - 30

Langoustine, roasted tomatoe and ficus leaves - 35

Cardoncello mushroom, mushroom jus and crème fraîche - 30

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Spaghettone Monograno Felicetti, oysters and sour butter - 35

Morchelle mushrooms ravioli, bread and parmesan miso broth - 35

Risotto, ramsons and watercress - 35

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Dry aged fish, beurre blanc and lovage - 40

Charcoal grilled pigeon with wild herbs - 45

Fermented white asparagus, cep and truffle - 38

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Rhubarb, vanilla and candies peas - 18

Tartlet, peanut cream and cherries - 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 bread, tomato pan brioche and whipped oil - 5 p.p.

*Dry aged fish*

*A la carte - least 2 courses for person*



## *Spring 2025*

### ***9-course tasting menu***

*chosen by chefs*

130

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### ***7-course tasting menu***

100

Tart, whitefish, roasted tomato and herbs

Cardoncello mushroom, mushroom jus, crème fraîche

Roe deer ravioli, black garlic, olives and onion broth

Crustaceans in anchovies and peas sauce

Bavette, koji and spices

Beetroot, raspberry and black cardamom

Rhubarb, vanilla and candies peas

Smoked risotto, bay leaves powder and sheep tartare - 38

*Chef's signature dish can be added*

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### ***7-course vegetarian tasting menu***

100

Tart, yolk cream, "vignarola" and mint

Cardoncello mushroom, mushroom jus, crème fraîche

Morchelle mushrooms ravioli, bread and parmesan miso broth

Risotto, ramsons and watercress

Fermented white asparagus, cep and truffle

Strawberry, rhubarb and elderflower

Sichuan pepper namelaka, apricot and verbena

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### ***Pairing***

Wine pairing 7 glass for 9-course tasting menu - 80

Wine pairing 5 glass for 7-course tasting menu - 70

Pairing of juices and kombuchas for the 9-course tasting menu - 65

Pairing of juices and kombuchas for the 7-course tasting menu - 55

*Bread included in tasting menu*

The tasting menu are for all the tables