



Tart, raw tuna and cherry tomato emulsion - 35

Langoustine, roasted tomato and fig leaf - 35

Cardoncello grown in cave, mushroom stock and crème fraîche - 30

Spaghettone Monograno Felicetti, oysters and sour butter - 35

Smoked risotto, bay and sheep tartare - 38

Morchelle mushrooms ravioli, bread and parmesan miso broth - 35

Dry aged fish, beurre blanc and lovage - 40

Charcoal grilled pigeon with wild herbs - 45

Lettuce, almond tamari and smoked kefir - 38

Tartlet, peanut cream and cherries - 18

Rhubarb, vanilla and candied peas - 18

Pine nut namelaka, pine sorbet and apple - 18

Cacao Crudo creamy chocolate, bay and almond sorbet - 18

Selection of cheeses, mustard and cocoa bread - 25

Whole wheat flour bread, tomato pan brioche and whipped oil - 5 p.p.

Many of the vegetables and herbs on the menu are of our production

A la carte - least 2 courses for person



9-course tasting menu

chosen by chefs

130

7-course tasting menu

100

Tart, whitefish, roasted cherry tomato and herbs
Cardoncello mushroom, mushroom jus, crème fraîche
Smoked mussels, pepper and tarragon
Shrimps and ventricina tortelli, tomato emulsion
Duck, koji and red fruits
Beetroot, raspberry and lemon
Rhubarb, mascarpone cream and vanilla

Smoked risotto, bay leaves powder and sheep tartare - 38

Chef's signature dish can be added

7-course vegetarian tasting menu

100

Tart, yolk cream, tomato and peaches
Cardoncello mushroom, mushroom jus, crème fraîche
Green beans "spaghetti", Gran Gessato cheese and fig leaf
Basil and pecorino cheese tortelli with peach broth
Lettuce, almond tamari and smoked kefir
Almond and cardamom granita with capers
Sichuan pepper namelaka, apricot and verbena

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

The tasting menu are for all the table