

TASTING MENU

AVVICINANDOSI € 55,00

Three savoury courses of Chef's choice to
experience our cuisine

VISIONI & PROSPETTIVE € 80,00

Our evolving cuisine: 5 courses of Chef's choice
from the appetizer to the dessert

RADICI NEL CEMENTO € 100,00

Our whole essence in 8 courses

Wine-pairing recommended

- [3 glasses] € 40,00
- [5 glasses] € 50,00
- [I Grandi Calici] € 100,00

For more than 5 covers,
the tasting menu is mandatory for the whole table

Blast chilling ensures the quality and safety of some
products, as described in the HACCP Plan in accordance with
Reg. CE 852/04.

FISH

Catch of the day, Asparagus, Pil-Pil 4-12	€ 30,00
Crab, Summer Soup, Coconut, Curry 12-13-14	€ 30,00
Cuttlefish Raviolo, Pioppini, Mushroom Broth 4-13	€ 30,00
Terrine of Eel and Foie-gras, Plums 4	€ 30,00

MEAT

Lamb, Artichokes 7	€ 32,00
Pigeon, Radicchio & Pomegranate	€ 35,00
Duck, Foie-Gras, Dark Leek 4 (min. for 2 people)	€ 35,00 pp
Japanese Wagyu	€ 60,00
It can be included in the tasting menu with a surcharge of 20 € a pp	
Wx, Wagyu Australiano	€ 75,00
It can be included in the tasting menu with a surcharge of 25 € a pp	

PASTES

Spaghetti Oyster & Caviar 2	€ 50,00
It can be included in the tasting menu with a surcharge of 15 € a pp	
Creamed Cod Plin, Sweet Pepper Powder 2-3-4-12	€ 26,00
Raviolo with Crazy Herbs, Rinds & Beans 2-3-4	€ 26,00
Lean Beef Anolino, Castelmagno Fondue 2-3-4	€ 26,00
Risotto, Glazed Sweetbread, Goat Cheese, Vermouth, Karkadè 4	€ 28,00

ALLERGENS

1 sugar - 2 gluten - 3 eggs - 4 lactose - 6 shell fruit -
7 mustard - 12 fish - 13 clams - 14 shellfish

CHEESE SELECTION 4

€ 15,00

DILL, KIWI, TARRAGON 1-2-3-4

€ 15,00

Wine pairing
LO CHARTREUSE VERDE

€ 10,00

RHUBARB, PINK PEPPER, ALMOND 1-2-3-4-6

€ 15,00

Wine pairing
VERMOUTH ROSSO STEFANO ANTONUCCI

€ 10,00

MILK, HONEY E POLLEN 1-2-3-4-6

€ 15,00

Wine pairing
LUMINE 2021 CA D'GAL

€ 8,00

ROASTING . . .

CHOCOLATE, HAZELNUT, COFFEE 1-2-3-4-6

€ 15,00

Wine pairing
ANISETTA MELETTI

€ 8,00

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7 mustard - 12 fish - 13 clams - 14 shellfish

