

**TASTING MENU****AVVICINANDOSI €60,00**

3 savoury courses of chef's choice
to experience our cuisine

VISIONI & PROSPETTIVE €85,00

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

RADICI NEL CEMENTO €110,00

our whole essence in 8 courses

Wine-pairing recommended

3 glasses €40,00

5 glasses €50,00

Grandi Calici €100,00

For more than 4 covers, the tasting
menu is mandatory for the whole table.

FISH**SHRIMPS TARTARE €35**

Pistacho Water, Basil, Caviar

CRAB SALAD €32

Dry Minestrone, Crab Soup,
Curry

CATCH OF THE DAY €32

Cannolicchi Clams and Sakè Sauce

CATCH OF THE DAY €32

Artichokes, Bagna Cauda Sauce

TERRINA €35

of Eel and Foie-Gras, Pear, Leek
and Levistico

MEAT**WHOLE THE PIGEON €35**

DUCK in more service €35pp
(min 2 people)

LAMB €35

Bernese Sauce

JAPANESE WAGYU(100gr) €65

(It can be included in the tasting menu
with a surcharge of 25€ pp)

PASTES**SPAGHETTO €50**

Oyster and Caviar
(It can be included in the tasting
menu with a surcharge of 20€ pp)

TAGLIOLINI €28

Black Garlic, Cuttlefish,
Truffle

BOTTONI €28


Stuffed with Grilled Potato,
Lupins Foam, Sconcigli

TORTELLINO €28


Stuffed with
Saint Felicien Cheese, Mushrooms

RISO €26

Sweetbread, Vermouth, Karkadè



In application of the EC Regulation
1169/2011, in our laboratory there are
various allergenic foods, so please
communicate any type of allergy to the
staff. Some products are subjected to
temperature reduction, Blast chilling
ensures the quality and safety of some
products, as describe in the HACCP Plan



DESSERT



DILL, KIWI, TARRAGON
€15,00



RHUBARB, PINK PEPPER, ALMOND
€15,00

CHOCOLATE AND APRICOT
€15,00



ALMOND, VIOLET AND PEACH
€15,00



CHEESE SELECTION
€25,00



WINE-PAIRING RECOMENDED

THE GREEN CHARTREUSE
€10,00

RED VERMOUTH OF STEFANO ANTONUCCI
€10,00

CASCINA CHICCO - ARCASS
€10,00

MACULAN - DINDARELLO
€10,00