

Antipasti

Appetizers

ostrica, cetriolo, gin e siero del latte	16
<small>oyster, cucumber, gin and whey</small>	
gambero, rabarbaro e fragole	20
<small>shrimp, rhubarb and strawberries</small>	
insalata di maiale	16
<small>pulled pork salad</small>	
oca, acciughe ,carrube e parmigiano	16
<small>goose, anchovies, carob and parmigiano</small>	
animelle, pomodoro, mozzarella	20
<small>sweetbreads, tomato and mozzarella</small>	

Le Paste

Pasta

<i>panzerotto</i>	
con galletto affumicato	18
<small>with smoked cockerel</small>	
<i>spaghetti come un'insalata</i>	
cozze e ricci di mare	18
<small>mussels and sea urchin</small>	
<i>tortello</i>	
endivia e frutta	18
<small>endive and fruit</small>	
<i>plin</i>	
bleu e cipolla	18
<small>blue cheese and onion</small>	
<i>raviolo</i>	
di bollito in verde	18
<small>bouillon in green</small>	

Secondi

Mains

pesce in bianco, beurre blanc, liquirizia e capperi	26
<small>white fish, beurre blanc, liquorice and capers</small>	
aragostella, albicocca e zafferano	28
<small>spiny lobster, apricot and saffron</small>	
piccione in civet	28
<small>squab in civet</small>	
agnello e senape	26
<small>lamb and mustard</small>	
pollo in salsa albufera e fichi	26
<small>chicken, figs and albufera sauce</small>	

Lunch Tasting Menù

Luncheon Tasting Menu

tre portate	30
<small>three courses</small>	

esclusivamente per il pranzo, escluse bevande
exclusively served for lunch, drinks not included

Tasting Menù

Tasting Menu

cinque portate	55
<small>five courses</small>	

Tasting Experience

Tasting Experience

sette portate	75
<small>seven courses</small>	

Dessert

Dessert

mango, curcuma e vaniglia	12
<small>mango, tumeric and vanilla</small>	
risolatte, ciliegie e aglio nero	12
<small>rice pudding, cherries and black garlic</small>	
nocciola e fava tonka	12
<small>hazelnut and tonka bean</small>	
tourbillon	12
<small>tourbillon</small>	
babà, chantilly e pesca	12
<small>babà, chantilly cream and peach</small>	