



## STARTERS

“EGG IN WHITE”	50 €
GLAZED SWEETBREAD, SESAME, BORLOTTI BEANS AND CABBAGE	60 €
SOLE “ALLA CACCIATORA”	65 €

## FIRST COURSES AND RISOTTO

RISOTTO WITH SAFFRON AND GRILLED MARROW	50 €
RISOTTO WITH GREEN TOMATO, PINE NUTS, SCAMPI AND BEETROOT	60 €
RAVIOLO WITH BROCCOLI, WHITE GRAPE JUICE, SEAFOOD AND CHILLI PEPPER	54 €
MIXED PASTA IN CHESTNUT AND MUSHROOM SOUP WITH RED WINE, CORIANDER AND BAY LEAVES	52 €

## FISH

ARCTIC CHAR IN A SPICED PUFF PASTRY CRUST WITH MUSTARD SAUCE (served for two)	140 €
GRILLED TURBOT, FENNEL GRATIN AND ROE	64 €

## MEAT

MILANESE VEAL, POTATO MILLE-FEUILLE, FONTINA CHEESE AND ROASTED HAM	55 €
TENDER PORK	50 €
STEWED PIGEON, CAULIFLOWER AND SESAME (served for two)	140 €
GUINEA FOWL COOKED IN WINE: PAN-COOKED BREAST WITH MUSHROOMS, DRIED FIGS AND GLAZED THIGH (served for two)	140 €
SELECTION OF ITALIAN CHEESES	42 €

## DESSERTS

PERSIMMON GRATIN WITH VANILLA, WALNUTS AND COCOA	42 €
RED WINE “COLLE GIOVE” PEAR, SAFFRON ICE CREAM AND SFOGLIATA MENEHINA	42 €
CRUNCHY DARK CHOCOLATE GIANDUJA, CHINOTTO AL MARASCHINO CREAM AND CAVIAR	52 €
CHESTNUTS AND RUM SOUFFLÉ	44 €

THE À LA CARTE MENU REQUIRES A MINIMUM OF TWO SAVOURY COURSES PER PERSON

Cover charge 10 € per person

For market needs and in order to improve the quality aspects of our products, we point out the presence of fresh foods subjected to negative blast chilling, in compliance with the procedures of the Food Safety Management Manual pursuant to Reg. CE 852/04 and Reg. 853/04. The consumer is requested to inform the dining room staff of the need to consume foods free of certain substances. We declare that the book listing the allergens present for each dish is available upon request. We can't rule out the possibility of cross-contamination involving allergens.



CARAMELISED RUSSIAN SALAD

OYSTER AND LARD TARTAR, FRESH PERSIMMONS AND ROASTED WALNUTS

VEAL TONGUE, BUCKWHEAT CRUMBLE, DATES AND WHITE SESAME

“VEGETABLE SOUP”, WHISKY AND PASSION FRUIT

SOLE “ALLA CACCIATORA”

SPAGHETTINO PASTA WITH SEA URCHINS, TARRAGON AND COCONUT

*RABBIT IN A DOUBLE SERVICE:*

ROYAL SADDLE RABBIT, DRIED FRUIT AND NUTS WITH COCOA

SEA SNAILS, TENDER RABBIT THIGH, WHITE POLENTA AND MARROW

PEAR, SWEET GORGONZOLA AND MOSTARDA

CHOCOLATE AND HAZELNUT MOUSSE, SALSIFY AND COCOA BEER

210 €



THE MENU IS AVAILABLE ONLY FOR THE ENTIRE TABLE

For market needs and in order to improve the quality aspects of our products, it is possible that there are selected fresh foods, which are subjected to a negative blast chilling on site, in compliance with the procedures of the Food Safety Manual pursuant to Reg. CE 852/04 and Reg. 853/04. We point out that the “Peas” product, administered as part of the preparation ingredients in the “Tasting Menu”, is originally purchased as frozen as described in the procedures of the HACCP plan pursuant to EC Reg. 852/04. The consumer is requested to inform the staff of the need to consume foods free of certain substances. We declare that the book listing the allergens present for each dish is available upon request to the staff. We can't rule out the possibility of cross-contamination involving allergens.