

## starters

Snails*, artichoke and teriyaki sauce	€ 24
Onion from Montoro cooked in salt, alpine cheese and potatoes	€ 24
Aubergine, smoked cheese, tomato, black garlic	€ 26
Soft cuttlefish, with Mediterranean compote of tomato, courgettes and anchovies	€ 26

## first courses

Potato gnocchi with Franciacorta sauce, asparagus and caviar	€ 30
Pappardelle with ossobuco sauce and citrus-flavored gremolada	€ 26
Risotto, langustines*, capers, berberè spice mix	€ 28
Toasted wheat cappelletti pasta, stuffed with rabbit, anchovy butter	€ 26
Milanese spaghetti "tribute to Gualtiero Marchesi"	€ 24

## fish

Red mullet, courgette flowers and fish soup sauce	€ 38
Monkfish* meunière, asparagus, bergamot	€ 38
Grilled blue lobster*, swiss chard, quinoa	€ 45

## meat

Fassona fillet with "pizzaiola" sauce	€ 36
Grilled lamb with mustard potatoes (two people min.)	€ 68
Roasted pork belly, glazed shallots with Marsala	€ 34
Pigeon in "casserole", rhubarb, timut pepper	€ 38



## menu 21 days

*We create experiences every 21 days, inspired by the constantly evolving Italian cuisine, using seasonal products*

Onion from Montoro cooked in salt, mountain cheese and potatoes
Pappardelle with ossobuco sauce and citrus-flavored gremolada
Monkfish* meunière, asparagus, bergamot
Chocolate soufflè, apricot ice cream and tonka bean
€ 80

Aubergine with smoked cheese, tomato, black garlic
Potato gnocchi with Franciacorta sauce, asparagus and caviar
Risotto, langustines*, capers, berberè spice mix
Red mullet, courgette flowers and fish soup sauce
Fassona fillet with "pizzaiola" sauce
Meringue with strawberries and citrus fruit
€ 120

*tasting menu is served to all table guests*

*our bread is homemade every day*

*the olive oil "L'Uliveta Mariella" comes from our olive tree grove from Tuscany*

*Chef de Cuisine Fabio Abbattista*

\* chilled products after cooking in order to guarantee nutritional and organoleptic properties