

## starters

Snails*, artichoke and teriyaki sauce	€ 24
Onion from Montoro cooked in salt, alpine cheese and potatoes	€ 24
Asparagus, quail eggs, pork belly and water cress	€ 26
Soft cuttlefish, with Mediterranean compote of tomato, courgettes and anchovies	€ 26

## first courses

Ravioli with ricotta cheese, artichoke, Bagoss	€ 26
Pappardelle with hare* sauce and black cabbage	€ 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

Grilled blue lobster*, swiss chard, quinoa	€ 45
Monkfish* meunière, asparagus, bergamot	€ 38
Fried cod, cooked and raw fennels, horseradish hollandaise sauce	€ 34

## meat

Fassona beef brisket 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*

Soft cuttlefish, with Mediterranean compote of tomato, courgettes and anchovies  
Toasted wheat cappelletti pasta, stuffed with rabbit, anchovy butter  
Fried cod, cooked and raw fennels, horseradish hollandaise sauce  
Hazelnut soufflé, salted caramel ice cream  
€ 80

Asparagus, quail eggs, pork belly and water cress  
Ravioli with ricotta cheese, artichoke, Bagoss  
Risotto, langustines\*, capers, berberè spice mix  
Monkfish\* meunière, asparagus, bergamot  
Fassona beef brisket with "pizzaiola" sauce  
Crunchy tiramisù  
€ 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