

starters

Snails*, artichoke and teriyaki sauce

Onion from Montoro cooked in salt, alpine cheese and potatoes

Asparagus, quail eggs, pork belly and water cress

Soft cuttlefish, with Mediterranean compote of tomato, courgettes and anchovies

first courses

Ravioli with ricotta cheese, artichoke, Bagoss

Pappardelle with hare* sauce and black cabbage

Risotto, langustines*, capers, berberè spice mix

Toasted wheat cappelletti pasta, stuffed with rabbit, anchovy butter

Milanese spaghetti "tribute to Gualtiero Marchesi"

fish

Grilled blue lobster*, swiss chard, quinoa

Monkfish* meunière, asparagus, bergamot

Fried cod, cooked and raw fennels, horseradish hollandaise sauce

meat

Fassona beef brisket with "pizzaiola" sauce

Grilled lamb with mustard potatoes (two people min.)

Roasted pork belly, glazed shallots with Marsala

Pigeon in "casserole", rhubarb, timut pepper



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

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

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