

starters

Raw violet prawns, strawberries and tomatoes gazpacho	€ 34
Snails with parsley butter, artichoke and teriyaki sauce	€ 24
Roasted eel, cucumber, green apple and chervil	€ 22
Soft egg, potatoes, leeks and sage	€ 24
Soft cuttlefish, with Mediterranean compote of tomato, courgettes and anchovies	€ 26

first courses

Pumpkin gnocchi, robiola cheese and gingerbread	€ 24
Spaghetti with tuna roe, prawns and turmeric root	€ 27
Risotto with artichoke thistle, smoked chestnuts, black cardamom	€ 26
Toasted wheat cappelletti pasta, stuffed with rabbit, anchovy butter	€ 25
Cannelloni stuffed with creamed salt cod, tomatoes and capers	€ 26

fish

Black cod artichoke thistle and sea snails	€ 36
Lavaret "meuniere" and calamansi	€ 36
Blue lobster, pumpkin and wild chicory	€ 38

meat

Beef fillet, red beetroot and spices	€ 38
Grilled Lamb, black salsify and mustard potatoes	€ 32
Roasted pork shoulder, pumpkin, apricot ketchup	€ 36
Pigeon in "casserole", rhubarb, timut pepper	€ 36



tasting menu

€ 95

Raw violet prawns, strawberries and tomatoes gazpacho
Soft cuttlefish, with Mediterranean compote of tomato, courgettes and anchovies
Risotto with artichoke thistle, smoked chestnuts, black cardamom
Lavaret meuniere and calamansi
Beef fillet, red beetroot and spices
Mont Blanc, vanilla and mandarin

The menu is offered to the entire table

*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

in our restaurant we make the pre-cleaning treatment of fish origin ingredients, according to standards prescribed by EC Regulation 853/2004

dessert wine by the glass

Franciacorta Demi-Sec "Nectar"	s.a.	Bellavista	€ 14
Vino Liquoroso "Pinodisè"	s.a.	Contadi Castaldi	€ 8
Barolo Chinato "Dott. G. Cappellano"	s.a.	Cappellano	€ 12
Moscato Bricco Quaglia	2015	La Spinetta	€ 12
Gewürztraminer V.T. "Linticlarus"	2011	Tiefenbrunner	€ 12
Picolit Colli Orientali del Friuli	2009	Giovanni Dri	€ 10
L'Angelo di San Lorenzo	s.a.	Petra	€ 16
Passito di Pantelleria "Ben Ryé"	2011	Donnafugata	€ 14
Passito di Pantelleria "Bukkuram"	2008	Marco De Bartoli	€ 12
Marsala Superiore	1987	Marco De Bartoli	€ 18

cheese

Selection of our cheese € 18

dessert

Tiramisù € 18

Hazelnut soufflé, praline ice-cream € 20

Lemon merengue, bergamot, chamomile
and almond ice cream € 20

Elastic chocolate and burned-orange ice cream € 18

Mont Blanc, vanilla and mandarin € 20



coffee

Caffè espresso Cru Arabica "Bruzzi" Daterra € 5

Caffè Chemex Cru Arabica "El Naranjal" Finca San Josè € 8