

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

Potatoes gnocchi, robiola cheese , pistaches and wild fennel	€ 24
Spaghetti with tuna roe, prawns and turmeric root	€ 27
Risotto with cèpes, mint and tonka bean	€ 26
Toasted wheat cappelletti pasta, stuffed with rabbit, anchovy butter	€ 25
Pecorino cheese and pepper tonnarelli pasta with crab and citrus fruit confit	€ 28

fish

100% turbot, potatoes, lovage and seaweeds	€ 36
Lavaret "meuniere" and calamansi	€ 36
Braised amberjack, saffron and gin	€ 36

meat

Beef fillet, red beetroot and spices	€ 38
Lamb shoulder from Lazio, salsify and mustard potatoes	€ 32
Roasted suckling pig, parsley root, apricots	€ 36
Pigeon "in casserole", cherries, green pepper sauce	€ 36



tasting menu

€ 95

Raw violet prawns, strawberries and tomatoes gazpacho
Soft cuttlefish, with Mediterranean compote of tomato, courgettes and anchovies
Risotto with cèpes, mint and tonka bean
Lavaret meuniere and calamansi
Beef fillet, red beetroot and spices
Franciacorta wine and celery sorbet, mango, ginger and lime

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

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. "Lenticlarus"	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

Franciacorta wine and celery sorbet, mango, ginger and lime € 20



coffee

Caffè espresso Cru Arabica "Bruzzi" Daterra € 5

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