

starters

Snails*, artichoke and teriyaki sauce

Onion from Montoro cooked in salt, mountain cheese and potatoes

Aubergine, smoked cheese, tomato, black garlic

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

first courses

Potato gnocchi with Franciacorta sauce, asparagus and caviar

Pappardelle with ossobuco sauce and citrus-flavored gremolada

Risotto, langustines*, capers, berberè spice mix

Toasted wheat cappelletti pasta, stuffed with rabbit, anchovy butter

Milanese spaghetti "tribute to Gualtiero Marchesi"

fish

Red mullet, courgette flowers and fish soup sauce

Monkfish* meunière, asparagus, bergamot

Grilled blue lobster*, swiss chard, quinoa

meat

Fassona fillet 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

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

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

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