

## starters

Snails*, artichoke and teriyaki sauce	€ 24
Onion from Montoro cooked in salt, mountain cheese and potatoes	€ 24
Grated artichoke thistle, taleggio cheese and smoked chestnut	€ 26
Soft cuttlefish, with Mediterranean compote of tomato, courgettes and anchovies	€ 26

## first courses

Franciacorta potatoes gnocchi with smoked caviar	€ 30
Pappardelle with hare ragout in sweet - bitter sauce	€ 26
Mushrooms risotto, mint and tonka beans	€ 28
Toasted wheat cappelletti pasta, stuffed with rabbit, anchovy butter	€ 26
Milanese spaghetti "tribute to Gualtiero Marchesi"	€ 24

## fish

Steamed sea bass, stuffed escarole and caciucco sauce	€ 40
Monkfish* meunière, almond and bergamot	€ 40
Blue lobster, pumpkin and wild chicory	€ 50

## meat

Fassona beef green pepper fillet with citrus glazed broccoli	€ 36
Bread crust hay flavoured venison, chestnut with wild fennel and quinces	€ 38
Grilled pork pluma, baked sweet potato and apricot ketchup	€ 34
Pigeon in "casserole", rhubarb, timut pepper	€ 38



## tasting menu

*We create experiences inspired by the constantly evolving Italian cuisine, using seasonal products*

*Chef de Cuisine Fabio Abbattista*

Onion from Montoro cooked in salt, mountain cheese and potatoes
Pappardelle with hare ragout in sweet - bitter sauce
Steamed sea bass, stuffed escarole and caciucco sauce
Hazelnut soufflé with mascarpone cheese and citrus fruit ice cream
€ 90

Grated artichoke thistle, taleggio cheese and smoked chestnut
Franciacorta potatoes gnocchi with smoked caviar
Mushrooms risotto, mint and tonka beans
Monkfish* meunière, almond and bergamot
Fassona beef green pepper fillet with citrus glazed broccoli
Apples tarte tatin, Calvados and almonds ice cream
€ 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*

\* chilled products after cooking in order to guarantee nutritional and organoleptic properties

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