

INGREDIENTS THAT MAY CAUSE ALLERGIES OR INTOLERANCES:

1. Cereals with gluten: wheat, rye, barley, oats, spelled, kamut and derivated products
2. Shellfish and products containing shellfish
3. Eggs and products containing eggs
4. Fish and products containing fish
5. Peanuts and products containing peanuts
6. Soy and products containing soy
7. Milk and products containing lactose
8. Nuts: almonds, hazelnut, nuts, acagiù nuts, pecan nuts, Brazilian nuts, pistachios, macadamia nuts, Queensland nuts and products containing mentioned ingredients
9. Celery and products containing celery
10. Mustard and products containing mustard
11. Sesame seeds and products containing sesame seeds
12. Sulfur dioxide and sulfites over 10mg/Kg
13. Lupins and products containing lupins
14. Molluscs and products containing molluscs

“TRUST ME” TASTING MENU

Foie gras escalope, apple, “amaretti” biscuits, Passito wine jelly and bread ¹⁻⁸

Sauternes, Château Delmond

Tataki of Atlantic bonito marinated with white balsamic vinegar, smoked Zincarlin cheese, avocado and pomegranate ⁴⁻⁷

Ribolla Gialla, Rodaro

Tuna with veal sauce ²⁻³⁻⁶

Ribolla Gialla, Rodaro

Buttons filled with Parmesan cheese, mushrooms consommé and Tonka broad beans ¹⁻⁷⁻⁸

Grecia Rosé, Paololeo

Shi drum with carrots cappuccino, soya milk emulsion and Nduja crunchy ¹⁻⁴⁻⁶⁻⁷

Breganze di Breganze, Maculan

Braised veal cheek, smoked potato, raspberries and taro ⁷⁻¹²

Rosso di Valtellina, Plozza

Piña Colada “my way” ³⁻⁷⁻¹²

Amaretto di Saronno

7 COURSE TASTING MENU

€ 90,00 (water and coffee included)

€ 120,00 (water, coffee and wines included)

5 COURSE TASTING MENU

Excluding the two fish dishes: *Tuna with veal sauce* and *Shi drum*

€ 70,00 (water and coffee included)

€ 95,00 (water, coffee and wines included)

EXECUTIVE CHEF
Francesco Soletti

STARTERS

Meat tartare of "Fassona" breed, pistachio pesto, quail egg and red turnip puff pastry ¹⁻³⁻⁶⁻⁸⁻¹⁰
€ 26

Foie gras escalope, apple, "amaretti" biscuits, Passito wine jelly and bread ¹⁻⁸
€ 26

Tataki of Atlantic bonito marinated with white balsamic vinegar, smoked Zincarlin cheese, avocado and pomegranate ⁴⁻⁷
€ 24

Mediterranean octopus, amaranth and provola cheese foam ¹⁻⁷⁻¹⁴
€ 22

Tuna with veal sauce ³⁻⁴
€ 28

FIRST DISHES

Spaghettoni of Gragnano, yuzu, clams and dried fish eggs ¹⁻⁴⁻¹⁴
€ 26

Mix of pasta with Mediterranean seafood, saffron and elder flowers ¹⁻²⁻⁴⁻⁷⁻¹⁴
€ 24

Tortellini stuffed with braised beef meat, topinambur and coffee ¹⁻⁷⁻⁸
€ 22

Buttons of pasta filled with Parmesan cheese, mushrooms consommé and Tonka broad beans ¹⁻⁷⁻⁸
€ 24

Risotto with mint, gorgonzola cheese, Sicilian red prawns and finger lime ²⁻⁷⁻¹²
€ 26

The numbers next to each course refer to substances and allergen, according to the key that you can require.
* To aim a better quality of the dishes, some of the ingredients could undergo a food-processing consisting in -20°C degrees temperature reduction
**Fish frozen on board

MAIN DISHES

Leg of lamb, goat milk, chamomile and artichoke ⁷⁻¹²
€ 30

Pigeon breast and leg, fermented red cabbage, Brussels sprouts and foie gras ⁷⁻¹²
€ 30

Braised veal cheek, smoked potato, raspberries and taro ⁷⁻¹²
€ 30

Shi drum with carrots cappuccino, soya milk emulsion and Nduja crunchy ¹⁻⁴⁻⁶⁻⁷
€ 32

Turbot with Mediterranean flavours and multicolored beets ¹⁻⁴⁻⁷⁻⁸
€ 32

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The fish we serve is beforehand treated as per rule (CE) 853/2004 and later integrations. We may use natural dietary additive to prepare some of the recipes. We trust your kindness to a moderate use of mobile phones

Our cuisine is highly based on permanent and accurate research of superior quality ingredients. We focus on raw materials related to the area and to the history of our country. Our suggestions, accordingly with the seasons, enhance the flavours, colours and aromas of the Italian and Mediterranean territory. Cooking and processing the food using the most sophisticated and innovative cutting-edge techniques allow us to keep unchanged the raw materials peculiarity.