Tasting menu

9-course tasting menu
chosen by chefs
140

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7-course tasting menu
110
Langoustine, black cabbage and horseradish
Cardoncello mushroom, mushroom jus, crème fraîche
Pike bottoni and shio koji
Cuttlefish tagliolini, pink peppercorn and wild boar
Charcoal-grilled duck and quince
Lichens and blueberries
Cep ice cream, chickpeas and citrus fruits

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Chef's signature dish
Smoked risotto, bay leaves powder and sheep tartare - *35*

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7-course vegetarian tasting menu
105
Tart, fermented fennel, tangerine and mustard
Cardoncello mushroom, mushroom jus, crème fraîche
Shallot, cashew and rose vinegar
Chestnut gnocchi, Gran Gessato cheese and truffle
Vegetarian Wellington and pumpkin kimchi
Lichens and blueberries
Crêpe, cheese cream, hazelnuts and raspberry

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9-course menu pairing
7 glasses wine pairing - *85*
7 glasses kombuchas and juices pairing - 70

7-course menu pairing
5 glasses wine pairing - *75*
5 glasses kombuchas and juices pairing - 60

The tasting menu are for all the table

All dishes from the tasting menu may be ordered à la carte,
with a minimum of two courses per person.

Starters and first courses - *35*
Main courses - *40*

Selection of cheeses, mustard and cocoa bread - *25*
Whole wheat flour bread, pan brioche and whipped oil - *5 p.p.*

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Additional courses

Also available for the tasting menus

Campofilone Maccheroncini pasta and white truffle - *45*
Dry-aged fish and Timut pepper béarnaise sauce - *40*
Three-steps grilled pigeon - *48*

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Intermezzo to the tasting menu

Blue cheese bottoni, apple and hibiscus - *18*

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Desserts

Cep ice cream, chickpeas caramel and citrus fruits - *18*
80% dark chocolate cremoso, Timut pepper and tarragon - *18*
Namelaka with beeswax, pumpkin seeds and winter melon - *18*
Crêpe, cheese cream, hazelnuts and raspberry - *18*

Business Lunch Menu

60

Cardoncello, mushroom jus and crème fraîche
Smoked risotto, bay leaves powder and sheep tartare
Namelaka with beeswax, pumpkin seeds and winter melon

Amuse-bouche, bread and petit-four included
Vegetarian option available

The business lunch is available on Mondays at lunchtime