



## TASTING MENU

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*5-course culinary journey at the chef's discretion. Served for the entire table only*

€ 55,00 p.p

*Optional wine pairing also available (prices vary)*

## STARTERS

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<i>SanSecondo cooked pork shoulder served warm, sweet and sour pickled vegetables and onion jam</i>	€ 16,00
<i>Roasted scallops, cauliflower au gratin, anchovy vinaigrette and caper powder</i>	€ 18,00
<i>Foie gras escalope, mulled wine poached pears, chestnuts and toasted brioche bread</i>	€ 18,00
<i>Deep-water rose shrimp carpaccio and citrus fruits in various forms</i>	€ 18,00
<i>Chickpeas pureed soup, seafood stew and croutons scented with Madras curry</i>	€ 18,00
<i>30-month cured S. Ilario Parma Ham</i>	€ 16,00
<i>Polenta tart with porcini mushrooms, Brie and parsley sauce</i>	€ 16,00
<i>Musky octopus stew with warm, flattened, Mediterranean-style potatoes</i>	€ 16,00

## FIRST COURSES

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<i>Round fresh pasta parcels filled with potato and local black truffle, seasoned with cacio cheese and black pepper</i>	€ 17,00
<i>Potato gnocchi with tuna carbonara sauce</i>	€ 18,00
<i>Our daily special of wild game meat (based on availability)</i>	€ 20,00
<i>Durum wheat spaghetti with blue lobster, coconut milk and lime</i>	€ 20,00
<i>Carnaroli rice risotto with red onion, black currant and creamed cod</i>	€ 18,00
<i>"Bomba di riso": small rice ball with pigeon ragù, following the traditional recipe</i>	€ 20,00



## MAIN COURSES

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<i>Aubergine parmigiana, light basil pesto</i>	€ 15,00
<i>Iberian pork secreto, potato cream with fresh thyme, seasonal mushroom sauté</i>	€ 22,00
<i>Monkfish burger, sweet and sour vegetable ratatouille, pine nuts and raisins</i>	€ 20,00
<i>Goatfish fillets au gratin, turnip tops and roasted tomato cream</i>	€ 19,00
<i>“Mariola” pork sausage, potato purée, Savoy cabbage, green and red sauce, following the traditional recipe</i>	€ 16,00
<i>Salmon with broccoli and ginger and wasabi mayonnaise</i>	€ 19,00
<i>Veal fillet, dry fruits breading, celeriac cream, red radicchio and pomegranate</i>	€ 22,00

## DESSERTS

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<i>Ice-cream sandwich: peanut butter cookie, pumpkin semifreddo, toffee caramel</i>	€ 9,00
<i>Dark chocolate cake, red beetroot, almonds and cocoa sorbet</i>	€ 9,00
<i>Warm puff pastry with apples, crème brûlée ice-cream</i>	€ 9,00
<i>“Duchess Cake”: crispy hazelnut biscuit, zabaglione cream and chocolate ganache</i>	€ 8,00
<i>Selection of whisked-to-order fresh fruit sorbets</i>	€ 7,00
<i>Exotic fruits Pavlova: mango cream, meringue, fresh fruit, chantilly cream</i>	€ 9,00

Cover charge € 3,00 p.p