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# *Tasting Menu*

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CRISPY SALAD WITH ROASTED CRUSTACEANS,  
TOPINAMBUR CREAM AND WILD BERRIES SAUCE

TONGUE OF VEAL, RAW RED SHRIMPS, SMOKED GOOSE LIVER,  
PINE NUTS AND CRESS PESTO

LINGUINE FROM GRAGNANO WITH SEA URCHINS SAUCE  
AND RAW MARINATED CRUSTACEANS WITH GARDA OLIVE OIL

DUCK TORTELLI, FLAVORED WITH ROSEMARY SAUTÉED  
WITH FOIE GRAS AND SWEET WINE SAUCE

BLACK COD, WITH TURNIP GREENS, ALMONDS MILK  
AND ROASTED SEA SNAILS SEA-SONED WITH GARLIC, OIL AND PARSLEY

SADDLE OF VENISON WITH MERLOT SAUCE, MUSHROOMS,  
SMALL PUMPKIN'S PIE AND  
RICOTTA CHEESE AROMATIZED WITH CAMOMILE

A.NA.R.C.HY  
BALSAMIC VINEGAR, BEETROOT, CIDER, PEANUTS

SMALL ASSORTED PASTRIES

€ 110,00

(SERVED TO ALL THE TABLE)

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## *Little Menu*

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SMALL MUSHROOMS PIE WITH CREAM OF PUMPKIN,  
ROBIOLA CHEESE AND POACHED EGG

RAVIOLI STUFFED WITH LIQUID ARTICHOKE,  
SMOKED TOMATOES TARTARE,  
REDUCTION OF CHESTNUTS AND MANTIS SHRIMPS

DUCK BREAST WITH ROAST SAUCE, FLAVOURED  
WITH VERMOUTH, CINNAMON AND ELDER

ROSES' CAKE:  
LIKE YOU'VE NEVER SEEN IT BEFORE

SMALL ASSORTED PASTRIES

€ 90,00

(SERVED TO ALL THE TABLE)

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## Starters

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WHITEFISH IN COOKING OIL WITH MASHED POTATOES, HERBS AND CHERRY TOMATO SAUCE WITH CAPERS AND GARDA LEMON GEL	€ 25,00
SELECTION OF RAW FISH	€ 55,00
EMOTION FROM THE SEA	€ 28,00
SQUID STUFFED WITH SCAMPI, CREAM OF CHICKPEAS, ROSEMARY OIL CRISPY SALAD WITH ROASTED CRUSTACEANS, CREAM OF TOPINAMBUR AND WILD BERRIES	€ 28,00
MILLEFEUILLE OF ARTICHOKE RAW AND COOKED, ROASTED SCAMPI AND SWEET ANCHOVIES SAUCE	€ 28,00
SALT COD COOKED IN OIL WITH CAULIFLOWER, FLOWERED WITH HORSERADISH ROOT	€ 26,00
ROASTED SCALLOPS, TURNIP TOPS CREAM, CUTTLEFISH AND "BALIK" SALMON EGGS	€ 28,00
SMALL MUSHROOMS PIE WITH CREAM OF PUMPKIN, ROBIOLA CHEESE AND QUAIL EGGS	€ 23,00
TONGUE OF VEAL, RAW RED SHRIMPS, SMOKED GOOSE LIVER AND PINE NUTS & CRESS PESTO	€ 28,00
QUAIL DRESSED IN AUTUMN: SAUSAGE, PUMPKIN, GRAPE MUST, CHESTNUTS, PRUNES AND PINE NUTS	€ 26,00
GOOSE LIVER VARIATION WITH APPLE COMPOTE, CINNAMON AND CALVADOS SORBET	€ 35,00

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## *Pasta*

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LINGUINE FROM GRAGNANO WITH SEA URCHINS SAUCE AND RAW MARINATED CRUSTACEANS WITH GARDA OLIVE OIL	€ 30,00	
SEA BASS RAVIOLI WITH CLAIMS AND FENNEL	€ 26,00	
DUMPLINGS MADE WITH CANNELLINI BEANS WITH TURNIP GREEN, RED SHRIMPS, BURRATA CHEESE AND ANCHOVY SAUCE	€ 26,00	
RAVIOLI STUFFED WITH LIQUID ARTICHOKE, SMOKED TOMATOES TARTARE, REDUCTION OF CHESTNUTS AND MANTIS SHRIMPS	€ 26,00	
RAVIOLI FILLED WITH PUMPKIN SERVED WITH AGED GRANA PADANO SAUCE AND TOASTED NUTS	€ 23,00	
TORTELLI OF DUCK FLAVOURED WITH ROSEMARY, WITH FOIE GRAS AND SAUCE OF SWEET WINE	€ 25,00	
“ACQUERELLO” RICE WITH QUEEN SCALLOPS WITH REDUCTION OF ALKEKENGI (MINIMUM 2 PEOPLE)	€ 40,00	P.P
RISOTTO, WITH GOAT CHEESE, CELERY, SALT CODE AND CAPPERS POWDER (MINIMUM 2 PEOPLE)	€ 30,00	P.P
RISOTTO WITH SAFFRON, BRAISED VEAL AND SAUCE (MINIMUM 2 PEOPLE)	€ 30,00	P.P

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## *Fish*

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EEL COOKED IN GREEN EGG WITH HONEY, RED CABBAGE, ONION COMPOTE AND BLACK GARLIC	€ 35,00
TURBOT IN CRUST OF QUINOA MARINATED WITH GINGER, ARTICHOKES AND RED CHICORY CREAM	€ 38,00
SALMON TATAKY STYLE WITH PUREE OF FENNEL, CREAM OF WASABI AND CAVIAR	€ 38,00
ROASTED SEA BASS WITH CREAM OF ROASTED POTATOES, LITTLE SQUID STUFFED WITH TOMATOES AND TAGGIASCA OLIVES	€ 38,00
BLACK COD WITH TURNIP GREENS, ALMONDS MILK AND ROASTED SEA SNAILS SEA-SONED WITH GARLIC, OIL AND PARSLEY	€ 38,00
RED MULLET, STUFFED WITH HIS LIVER IN CRISP BREAD CRUST, WHITE BEANS CREAM AND BABY SQUID FILLED WITH ONIONS	€ 38,00
STEAMED SCAMPI WITH VEGETABLES AND PEPPERONI MAYONNAISE	€ 40,00
LOBSTER RAISED IN A PAN ,”BASMATI” RICE, FENNEL, COCONUT MILK AND CURRY SAUCE	€ 55,00

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## *Meat*

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LAMB RIBS IN CRUST OF PECORINO CHEESE, THYME AND PEPPER SAUCE	€ 35,00
ROASTED PIGEON WITH ROSEMARY, GINGER CARROTS, RAMPIONS AND MILK FLAVOURED WITH LIQUORICE	€ 40,00
SADDLE OF VENISON WITH MERLOT SAUCE, MUSHROOMS, SMALL PUMPKIN AND RICOTTA CHEESE WITH CAMOMILE	€ 35,00
BRAISED CHEEK OF VEAL WITH POTATOES FOAM, GOOSE LIVER AND FIRED LEEKS	€ 35,00
FILLET OF SPANISH PIG ROASTED WITH LARD FROM COLONNATA, CABERNET SAUCE, CHESTNUTS AND GRAPEFRUIT HONEY	€ 35,00
DUCK BREAST WITH ROAST SAUCE, FLAVOURED WITH VERMOUTH, CINNAMON AND ELDER	€ 35,00
FILLET OF FASSONE BEEF IN SALT AND PEPPER CRUST WITH THYME OIL (MINIMUM FOR 2 PEOPLE)	€ 40,00 P.P

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## *Cheese*

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SELECTION OF CHEESE WITH MUSTARDS	€ 20,00
COVER CHARGE	€ 8,00

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## *The Dessert*

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### APPLES OF MY LIFE:

SEVEN TYPE OF APPLE COOKED IN SEVEN DIFFERENT TECHNIQUE € 16,00

### A.NA.R.C.H.I.A.

BALSAMIC VINEGAR, BEETROOT, CIDER, PEANUTS € 16,00

### ROSES' CAKE

LIKE YOU'VE NEVER SEEN IT BEFORE € 16,00

### TIRAMISU SOUFFLÉ

€ 16,00

(MINIMUM FOR 2 PEOPLE)

### TROPICAL AUTUMN:

COCONUT, POMEGRANATE, BAHIBÉ CHOCOLATE (46%)

AND BARLEY POWDER € 16,00

### WHITE AND YELLOW:

KEFIR, CAMOMILE, LEMON AND WHITE CHOCOLATE € 16,00

### OUR SORBETS AND ICE CREAM

€ 10,00 P.P.

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