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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 BEETROOT CREAM,  
BABY SQUIDS AND FROTH OF GARLIC

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

VITAMIN C

SMALL ASSORTED PASTRIES

€ 100,00

(SERVED TO ALL THE TABLE)

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# *Menu of this Season*

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TWO WAYS COOKED SALTED COD  
WITH POLENTA TARAGNA CREAM,  
BEANS AND ROE OIL

PUMPKIN RAVIOLI  
WITH AGED GRANA PADANO SAUCE  
AND TOASTED NUTS

GUINEA FOWL STUFFED WITH LITTLE VEGETABLES  
AND SAUCE FLAVOURED  
WITH VERMOUTH AND CINNAMON

CHANGING COLORS  
(AROMAS AND FLAVOURS OF AUTUMN)

SMALL ASSORTED PASTRIES

€ 80,00

(SERVED TO ALL THE TABLE)

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## Starters

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ROLLS OF EEL WITH VEGETABLE MARINATED IN TARRAGON VINEGAR	€ 20.00
LAKE SARDINE, CAPERS, MAYONNAISE WITH MUSTARD AND WHITEFISH ROE	€ 25,00
SELECTION OF RAW FISH	€ 55.00
EMOTION FROM THE SEA	€ 28.00
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 TWO DIFFERENT WAYS WITH POLENTA TARAGNA CREAM, BEANS AND ROE OIL	€ 26.00
ROASTED SCALLOPS, TURNIP TOPS CREAM, CUTTLEFISH AND "BALI" 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
MARINATED QUAIL BREAST WITH CHICKPEA FLOUR, WILD CHERRIES SAUCE CROQUANT ONION AND LEMON MARMALADE	€ 25,00
GOOSE LIVER WITH RECIOTO SAUCE, TOAST OF SCALLOPS AND SHIITAKE MUSHROOMS, SEA BUCKTHORN'S REDUCTION	€ 35,00

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## *Pasta Dishes*

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SOUP OF ONION, BREAD DUMPLINGS, RAISIN AND LAKE SARDINE	€ 24,00	
LINGUINE FROM GRAGNANO WITH SEA URCHINS SAUCE AND RAW MARINATED CRUSTACEANS WITH GARDA OLIVE OIL	€ 30,00	
SEA BASS RAVIOLI WITH PLANKTON BROTH, CAVIAR AND SOUR CREAM	€ 26,00	
POTATOES DUMPLINGS WITH COD TRIPE, FIELD HERBS, HOT PEPPER AND COCONUT MILK	€ 26,00	
RAVIOLI FILLED WITH PUMPKIN SERVED WITH AGED GRANA PADANO SAUCE AND TOASTED NUTS	€ 23,00	
CANNELLONE WITH SHEEP'S MILK RICOTTA WITH "CODA ALLA VACCINARA" SAUCE	€ 24,00	
TORTELLI OF DUCK FLAVOURED WITH ROSEMARY, WITH FOIE GRAS AND SAUCE OF SWEET WINE	€ 25,00	
"ACQUERELLO" RISE WITH TOPINAMBUR CREAM, ARTICHOKES, PISTACHIO FROM BRONTE AND LOBSTER FLAVORED WITH VANILLA FROM THAITI (MINIMUM 2 PEOPLE)	€ 40,00	P.P
"ACQUERELLO" RICE WITH VINEYARD SNAILS, GORGONZOLA FONDUE AND ALMOND MILK (MINIMUM 2 PEOPLE)	€ 30,00	P.P
"ACQUERELLO" RICE WHIT GRANA PADANO D.O.P., CREAM OF RED CABBAGE AND ROASTED QUAIL FLAVOURED WITH ANISE (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 AND GREEN APPLE	€ 30,00
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	€ 36,00
ROASTED SEA BASS WITH MASHED POTATOES, FROTH OF TARRAGON AND ZUCCHINI FLOWER FRIED IN TEMPURA STUFFED WITH SHRIMPS AND RICOTTA CHEESE	€ 38,00
BLACK COD WITH TURNIP GREENS, ALMONDS MILK AND ROASTED SEA SNAILS SEASONED WITH GARLIC, OIL AND PARSLEY	€ 36,00
RED MULLET, STUFFED WITH HIS LIVER IN CRISP BREAD CRUST, WHITE BEANS CREAM AND BABY SQUID FILLED WITH ONIONS	€ 36,00
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, BLACK CABBAGE 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
GUINEA FOWL STUFFED WITH LITTLE VEGETABLES AND SAUCE FLAVOURED WITH VERMOUTH AND CINNAMON	€ 33,00
SIRLOIN OF SASHI BEEF WITH BBQ SAUCE, CELERIAC CREAM AND VEGETABLES COCKED IN FOIL	€ 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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## *Cheeses*

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SELECTION OF CHEESES	€ 20,00
COVER CHARGE	€ 8.00

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*Dessert*

*Esplanade*

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## *The Dessert*

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### VITAMIN C

FRESH GRAPEFRUITS VARIATION IN DIFFERENT CONSISTENCIES € 15,00

### IT'S HAZELNUT!

WALKING THROUGH PIEDMONT I.G.P. HAZELNUT € 15,00

### PEAR

CARAMELIZED PEAR WITH TONKA BEAN CREAM  
AND VANILLA ICE CREAM € 15,00

### ZUPPA BRITISH

REINTERPRETATION OF "ZUPPA INGLESE",  
ITALIAN DESSERT MADE WITH ALMANDS,  
CHOCOLATE, VANILLA AND ROSE LIQUEUR € 15,00

### DARK CHOCOLATE SOUFFLÉ

MANJARI CHOCOLATE 64%, BANANA SORBET  
AND WARM RASPBERRY € 15,00

OUR SORBETS AND ICE CREAMS € 10,00

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*Vini da Dessert*  
*Dessert Wine*

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AL BICCHIERE | BY THE GLASS

ACINI NOBILI	MACULAN	€ 18,00
ALA	DUCA SALAPARUTA	€ 7,00
BAGLIO FLORIO (MARSALA SOLERAS)	FLORIO	€ 6,00
BAROLO CHINATO	CAPPELLANO	€ 9,00
BRACHETTO D'ACQUI	GIACOMO BOLOGNA 0,375 L	€ 15,00
CHÂTEAU RIUSSEC (SAUTERNES) GRAND CRU	A. VUILLER	€ 20,00
CHÂTEAU HAUT-MAYNE (SAUTERNES)	HAUT MAYNE	€ 8,00
COMTESS SANCT VALENTIN	ST MICHELE APPIANO	€ 11,00
DINDARELLO	MACULAN	€ 5,00
EDYS	MASO BASTIE	€ 10,00
ESSENZIA	POJER & SANDRI	€ 10,00
GEWÜRZTRAMINER CASHMERE	ELENA WALCH	€ 18,00
I CAPITELLI	ANSELMI	€ 8,00
MALVASIA DELLE LIPARI	FLORIO	€ 12,00
MALVASIA DELLE LIPARI	HAUNER	€ 11,00
MALVASIA PASSITO	IL NEGRESE	€ 6,00
MARSALA SUPERIORE ORO VIGNA LA MICCIA	DE BARTOLI	€ 8,00
MOSCATO D'ASTI	LA SPINETTA 0,375 L	€ 15,00
MOSCATO DI SCANZO (DON QUIJOTE)	COMPAGNONI	€ 8,00
MOSCATO PASSITO DI PANTELLERIA (BEN RYE)	DONNA FUGATA	€ 11,00
MOSCATO PASSITO DI PANTELLERIA (MUEGGEN)	S. MURANA	€ 11,00
MOSCATO PASSITO DI PANTELLERIA (MARTINGANA)	S.MURANA	€ 17,00
MOSCATO PASSITO PIASA RISCHEI	FORTETO DELLA LUJA	€ 12,00

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# *Vini da Dessert*

## *Dessert Wine*

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AL BICCHIERE | BY THE GLASS

MOSCATO ROSA	HOFSTÄTTER	€ 10,00
MOSCATO ROSA	ZENI	€ 8,00
MOSCATO ROSA	ELENA WALCH	€ 11,00
MOSCATO ROSA PREPOSITUS	ABB. NOVACELLA	€ 11,00
MUFFATO DELLA SALA	ANTINORI	€ 11,00
PALMARGENTINA	COSTARIPA	€ 6,00
PASSITO DELLA ROCCA	PIEROPAN	€ 10,00
PICOLIT	LIVIO FELLUGA	€ 20,00
PICOLIT	RONCHI DI CIALLA	€ 18,00
PICOLIT	DORIGO	€ 15,00
RECIOTO DI SOAVE (LE COLOMBARE)	PIEROPAN	€ 10,00
RECIOTO DELLA VALPOLICELLA	DAL FORNO	€ 45,00
RECIOTO DELLA VALPOLICELLA	QUINTARELLI	€ 35,00
RECIOTO DELLA VALPOLICELLA	ZENATO	€ 10,00
SOLALTO	FATTORIA LE PUPILLE	€ 7,00
SOLE DI DARIO	CANTRINA	€ 10,00
SOL DORÉ	PROVENZA	€ 7,00
TAL LUC	LIS NERIS	€ 25,00
TERMINUM	TRAMIN	€ 16,00
TORCOLATO	MACULAN	€ 8,00
TRE FILER	CÀ DEI FRATI	€ 8,00
VERDUZZO PASSITO	RONCHI DI MANZANO	€ 6,00
VIN SANTO	ANTINORI	€ 10,00
VIN SANTO	AVIGNONESI	€ 55,00

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