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# Tasting Menu

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SPIDER CRAB SALAD, YOGURT SAUCE,  
CURRY AND YUZU OIL

MARINATED QUAIL BREAST WITH CHICKPEA FLOUR,  
WILD CHERRIES SAUCE CROQUANT ONION  
AND LEMON MARMALADE

COLD BLACK SPAGHETTI WITH CAVIAR

PLIN OF OX TAIL, RICOTTA GEL CREAM  
WITH GREEN CELERY,  
LEMON AND SUMMER TRUFFLE

DOTTO IN BLACK POLENTA CRUST  
WITH ZUCCHINI CREAM AND ZOTTOLI SAUCE

SECRET OF PATANEGRA PORK WITH BLUEBERRIES,  
CREAM OF POTATOES AND THYME

SMALL ASSORTED PASTRIES

EDEN

€ 130,00

(SERVED TO ALL THE TABLE)

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## *Sweet Water Menu*

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CHAR AND AVOCADO TOAST,  
WITH VARIOUS TOASTED SEEDS  
AND FAKE CUCUMBER MAYONNAISE

WHITEFISH IN COOKING OIL WITH MASHED POTATOES,  
HERBS AND CHERRY TOMATO SAUCE  
WITH CAPERS AND GARDA LEMON GELS

CANDY STUFFED WITH STURGEON  
WITH ROAST PORK SAUCE,  
ONION OIL AND CAPER LEAVES

SMOKED EEL WITH GREEN TOMATOES JAM,  
GARDA OLIVE AND GROPPELLO WINE REDUCTION

SMALL ASSORTED PASTRIES

NAPULÈ

€ 100,00

(SERVED TO ALL THE TABLE)

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## *Starter*

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SELECTION OF RAW SEA FISH	€	60,00
EMOTIONS FROM THE SEA	€	30,00
TARTAR OF MARINATED GOBBETTI PRAWNS WITH BROTH OF COCONUT AND LIME	€	32,00
FRESH BURRATA CHEESE WITH MARINATED RED SHRIMPS, CAVIAR, ASPARAGUS VARIATIONS, RASPBERRY SAUCE AND ANCHOVIES POWDER	€	30,00
OUR IDEA OF SEAFOOD SALAD (CRISPY VEGETABLES, TOMATO AND BASIL)	€	35,00
SPIDER CRAB SALAD, YOGURT SAUCE, CURRY AND YUZU OIL	€	30,00
WILD ROASTED OCTOPUS WITH CREAM OF YELLOW TOMATO AND WASABI CREAM	€	25,00
WHITEFISH IN COOKING OIL WITH MASHED POTATOES, HERBS AND CHERRY TOMATO SAUCE WITH CAPERS AND GARDA LEMON GELS	€	25,00
CHAR AND AVOCADO TOAST, WITH VARIOUS TOASTED SEEDS AND FAKE CUCUMBER MAYONNAISE	€	25,00
ASPARAGUS PIE WITH POACHED EGG AND GRANA PADANO CHEESE CREAM	€	23,00
TARTAR OF FASSONA BEEF, WITH APPLE SAUCE, CELERY, ACID CREAM AND CAVIAR	€	30,00
MARINATED QUAIL BREAST WITH CHICKPEA FLOUR, WILD CHERRIES SAUCE CROQUANT ONION AND LEMON MARMALADE	€	25,00
GOOSE LIVER WITH APPLE MARMALADE, CINNAMON AND CALVADOS SORBET	€	35,00

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## *First Plates*

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COLD SPAGHETTI WITH BLACK SEPIA WITH SQUID TARTAR AND MARINATED GINGER	€ 30,00	
FILLED RAVIOLI WITH BLUE LOABSTER WITH ITS LEMONGRASS SCENTED RISTRECTED	€ 30,00	
PEA PODS WITH RAW SCALLOPS, PINE NUT OIL AND MINT	€ 30,00	
STURGEON STUFFED CANDIES WITH ROAST PORK SAUCE, ONION OIL AND CAPER LEAVES	€ 25,00	
SAINT PETER'S GRASS CREAM, SNAILS IN HERB CRUST AND SWEET ALMOND CREAM	€ 28,00	
GNOCCHI WITH AUBERGINES WITH LIGHT BASIL PESTO AND BACKED TOMATOES AND BURRATA	€ 25,00	
VACCINARA TAIL PLIN, RICOTTA CREAM, GREEN CELERY AND LEMON GEL AND SUMMER TRUFFLE	€ 28,00	
DUCK TORTELLI SCENTED WITH ROSEMARY WITH GOOSE LIVER IN SOAVE RECIOTO AND RESTRICTED TO GRAPE MUST	€ 28,00	
CREAMED RISOTTO WITH SWEET LEECH CREAM, BASIL, AND TAGGIASCHE OLIVE POWDERS, TOMATOES AND SAFFRON OIL (MIN.2 PEOPLE)	€ 30,00	P.P
RISOTTO WITH VESUVIAN TOMATOES WITH CRUSTACEANS IN COOKING OIL, AND LIME AND CHERRY SLUSH (MIN 2 PEOPLE)	€ 40,00	P.P

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## *Fishes*

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GRILLED EEL, COMPOSED OF GREEN TOMATOES OLIVES AND RESTRICTED TO THE GROPPELLO	€ 35,00
DOTTO IN BLACK POLENTA CRUST AND ZUCCHINI CREAM AND ZOTTOLI RAGU	€ 40,00
SEA BREAM SCALOPPA WITH CLAMS SAUCE, POTATOES AND PUMPKIN FLOWERS	€ 40,00
CRUNCHY PEZZOGNA, STUFFED WITH SPINACH, SEA SNAILS WITH CURLY AND TREE SAUCE	€ 40,00
BLUEFIN TUNA BELLY WITH PORCINI MUSHROOMS, SCALLOPS, GOOSE LIVERS AND CRESS PESTO	€ 45,00
WARM CRUSTACEANS PANZANELLA WITH MINT SCENTED SALADS	€ 45,00
BLU LOABSTER WITH VARIATIONS OF TOMATOES, MANGO, RABARBAR MARINATED WITH STRAWBERRY WITH PASSION FRUIT EMULSION	€ 55,00

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## *Meats*

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ROASTED VEAL FILLET WITH RESTRICTED SUMMER TRUFFLES	€ 36,00
RABBIT LOMBATINA IN PORCHETTA WITH SMALL PEPPER SCENTED WITH SANTOREGGIA AND ITS ROAST SAUCE	€ 30,00
TWO COOKING PIGEON WITH PORTO SAUCE, CHERRIES SCENTED WITH CINNAMON AND ITS LIVERS	€ 40,00
SECRET OF IBERIAN PORK WITH BLUEBERRIES AND WILD THYME WITH SOFT POTATO CREAM	€ 30,00
ROASTED LAMB SHOULDER WITH BAKED POTATOES ITS MEANT SCENTED SAUCE AND COFFEE REDUCTION	€ 35,00
ROASTED DUCK BREAST WITH DRIED FRUITS AND GIN AND MUGO PINE SCENTED SAUCE	€ 35,00
PIEMONTESE FASSONE BEAF FILLET IN SALT AND PEPPER CRUST WITH THYME OIL (MIN 2 PEOPLE)	€ 40,00 P.P

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## *Cheeses*

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SELECTION OF CHEESE WITH MUSTARDS	€ 20,00
COVER	€ 10,00 P.P

## INDICE PER LE INTOLLERANZE ALIMENTARI

1. CEREALI CONTENENTI GLUTINE
2. CROSTACEI E PRODOTTI A BASE DI CROSTACEI.
3. UOVA E PRODOTTI A BASE DI UOVA.
4. PESCE E PRODOTTI A BASE DI PESCE
5. ARACHIDI E PRODOTTI A BASE DI ARACHIDI.
6. SOIA E PRODOTTI A BASE DI SOIA
7. LATTE E PRODOTTI A BASE DI LATTE
8. FRUTTA A GUSCIO (MANDORLE, NOCCIOLE, NOCI, NOCI DI ACAGIÙ,  
NOCI DI PECAN, NOCI DEL BRASILE, PISTACCHI, NOCI MACADAMIA.
9. SEDANO E PRODOTTI A BASE DI SEDANO.
10. SENAPE E PRODOTTI A BASE DI SENAPE.
11. SEMI DI SESAMO E PRODOTTI A BASE DI SEMI DI SESAMO.
12. ANIDRIDE SOLFOROSA E SOLFITI IN CONCENTRAZIONI SUPERIORI A 10 MG/KG.
13. LUPINI E PRODOTTI A BASE DI LUPINI.
14. MOLLUSCHI E PRODOTTI A BASE DI MOLLUSCHI.

IL PESCE DESTINATO A ESSERE CONSUMATO CRUDO O PRATICAMENTE CRUDO  
È STATO SOTTOPOSTO A TRATTAMENTO DI BONIFICA PREVENTIVA  
CONFORMEMENTE ALLE PRESCRIZIONI DEL REGOLAMENTO  
(CE 853/04, ALLEGATO III, SEZIONE VIII, CAPITOLO 3, LETTERA D, PUNTO 3”).

AL MOMENTO DELL'ORDINAZIONE  
SIETE PREGATI DI COMUNICARE AL NOSTRO PERSONALE  
EVENTUALI INTOLLERANZE ALIMENTARI.