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# Tasting Menu

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ROASTED SCALOPS ON TURNIP TOPS CREAM,  
CUTTLEFISH AND BALIK SALMON ROES

VEAL TONGUE, RAW RED PRAWNS, CAVIAR,  
PINE NUT AND WATERCRESS PESTO

RISOTTO RISERVA SAN MASSIMO WITH PORCINI BROTH,  
BLACK GARLIC CREAM, BAGOSS AND NORCIA TRUFFLE

WHITE TURBOT IN QUINOA CRUST,  
ROASTED WITH ARTICHOKE AND RED CHICORY REDUCTION

ROASTED PIGEON WITH ROSEMARY FOIE GRAS CREAM,  
COCOA AND COFFEE

AUTUMN LONGING  
(CARAMELIZED APPLE, BUCKWHEAT AND STRAWBERRY GRAPES)

SMALL ASSORTED PASTRIES

€ 140,00

(SERVED TO ALL THE TABLE)

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## *Sweet Water Menu*

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COREGONE IN COOKING OIL WITH MASHED POTATOES,  
HERBS AND CONFIT TOMATO SAUCE,  
CAPERS AND GARDA LEMON GEL

BUTTONS FILLED WITH EGG CREAM,  
LAKE SARDINES, WILD FENNEL  
AND FRANCIACORTA SAUCE

GRILLED EEL LACQUERED WITH HONEY SERVED  
WITH RED CABBAGE, COMPOTE OF RED ONION AND BLACK GARLIC

CHESTNUT GAME  
(CREAMY CHESTNUT, CRUNCHY SESAME,  
PUMPKIN SEEDS AND CASSIS)

SMALL ASSORTED PASTRIES

€ 110,00

(SERVED TO ALL THE TABLE)

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## *Sea Food Menu*

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SEASONAL CRISPY SALADS WITH CRUSTACEANS,  
TOPINAMBUR CREAM AND SAUCE WITH CURRANT JUICE

OCTOPUS IN CRUSTED BLACK RICE  
WITH POTATOES AND GREEN BEANS

GRAGNANO LINGUINE WITH SEA URCHINS  
AND CRUSTACEANS MARINETED IN GARDA OIL

CANDIES FILLED WITH COCO BEANS, MANTIS SHRIMP  
AND ITS REDUCTION, CANDIED LEMON AND FENNEL OIL

GLACIER 51 ROASTED WITH TURNIP TOPS,  
ALMOND MILK CREAM AND GARUSOLI ON THE GRILL

BLUE LOBSTER ON CRUSHED POTATOES, SMALL VEGETABLES,  
TARTAR SAUCE AND ITS BLACK LEMON FLAVORED REDUCTION

THE BANANA GOES ON STAGE  
(BANANA, PECAN NUTS AND PASSION FRUIT)

SMALL ASSORTED PASTRIES

€ 170,00

(SERVED TO ALL THE TABLE)

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## Starters

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SELECTION OF RAW SEA FISH	€ 75,00
EMOTIONS FROM THE SEA	€ 35,00
SQUID STUFFED WITH BUSARA STYLE SCAMPI, CREAM OF CHICKPEAS, HERBS AND ROSEMARY OIL	€ 35,00
SEASONAL CRISPY SALADS WITH CRUSTACEANS, TOPINAMBUR CREAM AND SAUCE WITH CURRANT JUICE	€ 35,00
COOKED AND RAW ARTICHOKE FLAT WITH ROASTED SCAMPI AND SWEET CANTABRIAN ANCHOVY CREAM	€ 35,00
OCTOPUS IN BLACK RICE CRUST WITH POTATOES AND GREEN BEANS	€ 32,00
ROASTED SCALOPS ON TURNIP TOPS CREAM, CUTTLEFISH AND BALIK SALMON ROES	€ 35,00
COD ON CREAM OF ONIONS WITH TRIPE, PAPRIKA THROATS, SOFT CAULIFLOWER	€ 32,00
COREGONE IN COOKING OIL WITH MASHED POTATOES, HERBS AND CONFIT TOMATO SAUCE, CAPERS AND GARDA LEMON GEL	€ 30,00
PORCINI MUSHROOM PIE WITH PUMPKIN CREAM, ROBIOLA AND POACHED EGG	€ 28,00
BEEF TARTARE WITH SMOKED EEL, PONZU SAUCE, PORCINI MUSHROOMS AND BLACK TRUFFLE	€ 35,00
VEAL TONGUE, RAW RED PRAWNS, CAVIAR, PINE NUT AND WATERCRESS PESTO	€ 35,00
ROASTED QUAIL WITH LUGANEGA, PLUMS AND PINE NUTS, PUMPKIN AND GRAPE MUST	€ 30,00
GOOSE LIVER ESCALOPE FLAVORED WITH RECIOTO WITH CRUNCHY CANNOLI WITH APPLES AND RAISINS	€ 43,00

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## *Pasta*

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GRAGNANO LINGUINE WITH SEA URCHINS AND CRUSTACEANS MARINETED IN GARDA OIL	€ 40,00	
CANDIES FILLED WITH COCO BEANS, MANTIS SHRIMP AND ITS REDUCTION, CANDIED LEMON AND FENNEL OIL	€ 30,00	
ROASTED POTATO GNOCCHETTI WITH VERACI CLAMS, TURNIP TOPS AND CHILI PEPPER	€ 30,00	
PUMPKIN TORTELLI WITH GRANA PADANO DOP SAUCE AND TOASTED HAZELNUTS	€ 30,00	
RAVIOLI STUFFED WITH IBERIAN PORK RIBS, RAW SCAMPI, ROASTED PEPPERS AND MYRTLE REDUCTION	€ 33,00	
TAGLIATELLE WITH SALMÌ OF HARE IN ROYALE SAUCE, PECORINO AND CRUNCHY CABBAGE	€ 30,00	
DRUNK COTECHINO RAVIOLI WITH PURPLE POTATOES, SPINACH AND RED WINE REDUCTION	€ 28,00	
BUTTONS FILLED WITH EGG CREAM, LAKE SARDINES, WILD FENNEL AND FRANCIACORTA SAUCE	€ 28,00	
DUCK TORTELLI FLAVORED WITH ROSEMARY, GOOSE FOE LIVER, KUMQUAT AND SOAVE RECIOTO	€ 32,00	
RISOTTO RISERVA SAN MASSIMO WITH PORCINI BROTH, BLACK GARLIC CREAM, BAGOSS AND NORCIA TRUFFLE (MIN 2 PEOPLE)	€ 40,00	P.P
CREAMED FENNEL RISOTTO, LOBSTER IN COOKING OIL, SCENTED WITH VANILLA AND SICILIAN ORANGE REDUCTION (MIN 2 PEOPLE)	€ 50,00	P.P

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## *Fish*

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GRILLED EEL LACQUERED WITH HONEY SERVED WITH RED CABBAGE, COMPOTE OF RED ONION AND BLACK GARLIC	€ 40,00
WHITE TURBOT WITH GINGER, QUINOA CRUST, ROASTED ARTICHOKE AND RED CHICORY RISTRETTO	€ 42,00
ROASTED GILT-HEAD BREAM ESCALOPE WITH SPINACH AND MEUNIÈRE SAUCE	€ 42,00
GLACIER 51 ROASTED WITH TURNIP TOPS, ALMOND MILK CREAM AND GARUSOLI ON THE GRILL	€ 45,00
ROCK RED MULLET STUFFED WITH ITS LIVER IN BREAD CRUST, CANNELLINI BEANS CREAM AND PINK SQUID FILLED WITH DARK ONION	€ 42,00
BLUE LOBSTER ON CRUSHED POTATOES, SMALL VEGETABLES, TARTAR SAUCE AND ITS BLACK LEMON FLAVORED REDUCTION	€ 65,00

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## *Meat*

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LAMB RIBS IN PECORINO CRUST WITH SARAWAK PEPPER SAUCE	€	45,00	
ROASTED PIGEON WITH ROSEMARY FOIE GRAS CREAM, COCOA AND COFFEE	€	45,00	
ROASTED DUCK BREAST WITH DRIED FRUIT AND WITH GIN, SANCHO PEPPER AND SMOKED ELL	€	38,00	
SADDLE OF ROE WITH MERLOT SAUCE, RICOTTA WITH CAMOMILE, MUSK MUSHROOMS AND PUMPKIN	€	40,00	
CHEEK OF VEAL WITH SOFT POTATO, PUMPKIN CREAM, GOOSE LIVER AND FRIED LEEK	€	38,00	
ROASTED IBERIAN PIG FILET WITH LARD FROM COLONNATA, CABERNET SAUCE, CHESTNUT, HONEY AND CITRUS	€	38,00	
FASSONA BEEF FILET IN SALT AND PEPPER CRUST AND THYME OIL (MIN 2 PEOPLE)	€	45,00	P.P

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## *Cheese*

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SELECTION OF CHEESE WITH MUSTARDS	€	25,00	P.P
COVER	€	10,00	

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## *Dessert*

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THE BANANA GOES ON STAGE € 20,00

BANANA, PECAN NUTS AND PASSION FRUIT

1/3/7/8

AUTUMN LONGING € 20,00

CARAMELIZED APPLE, BUCKWHEAT AND STRAWBERRY GRAPES

3/7/12

HAZELNUT CAKE € 20,00

HAZELNUT, COCOA, AND TAMARIND SAUCE FLAN

1/3/7/8

CHESTNUT GAME € 20,00

CREAMY CHESTNUT, CRUNCHY SESAME, PUMPKIN SEEDS AND CASSIS

1/3/7/8/11

EXPLOSION € 20,00

CITRUS FRUIT IN ALL ITS VARIETIES

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OUR ICE CREAM AND SORBETS € 15,00

3/7/8

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