APPETIZERS

Raw selection: amberjack, purple prawns, salmon, yuzu sorbet
€32

King crab and caviar,
avocado and citrus, yogurt and cocoa crumble
€30

Stewed baby octopus with Mediterranean sauce
(capers and olives), with ‘Polenta Biancoperla’ De Tacchi
€22

Artichoke flower, egg sauce, pecorino pesto and walnuts
€18

Crispy egg with balsamic sauce and Parmigiano Reggiano cheese
€20

Confit goose breast, oranges, figs, and spring onions
€18

Foie gras terrine, spiced chocolate, seasonal jam
€30

Selection of cured meats: ‘Castagnolo bio’ ham, salame,
mortadella, fried gnocco,
30-month-aged Parmesan, pickled vegetables
€22

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FIRST COURSE

‘Passatelli’ pasta with lobster, saffron, and crispy bacon
€26

Rice ‘Carnaroli Acquarello’ with pumpkin, liquorice, and scampi
(minimum 2 people)
€22

Fusillo ‘Verrigni Valentini draws gold’,
clams, garlic oil and chili pepper (slightly spicy dish)
€20

Potato gnocchi stuffed with cod, mushrooms and leek cream
€18

Tagliatelle ‘al mattarello’ (24 reds), meat ragù and,
30-month-old Parmesan cheese toasted butter
(veal, beef and sausage)
€18

Ravioli of duck, black truffle, celeriac, and spiced broth
€22

Tortellini in capon broth (ham, veal, pork, 30-month parmesan)
€20

Tortellini or Parmesan wafer
€20

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MAIN COURSE

Seared Amberjack fillet, bottarga, mixed greens, and citrus fruits
€32

Cod (Morro quality) in a soup of
Castelluccio lentils and black truffle
€32

Crispy potato, fossa cheese cream,
smoked shallot sauce, and black truffle
€18

Guinea fowl “alla cacciatora” (hunter-style)
€24

Pork loin , fig and plum chutney, and sweet-and-sour vegetables
€28

Lamb with spiced cocoa, Chartreuse,
artichoke and sweetbread fondant
€38

Pigeon ‘Rossini’, red potato, livers,
truffle, sauce of A.B.T.M. and black garlic
€36

Selection of cheeses
according to quantity

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DESSERT

Ice cream Tahitensis vanilla with cherries and crispy cannolo historic recipe (creamed at the moment)
€8

Modena sour cherry tart, Italian meringue, and yogurt and cherry ice cream
€12

Our ‘zuppa inglese’ served in a glass, accompanied by vanilla custard ice cream
€12

Crispy cannolo, extra-dark chocolate shavings, orange honey, candied pears, almond ice cream
€12

Apple cake, zabaione semifreddo, and Calvados sauce
€12

Hazelnut parfait, pistachio, gold leaf, and caramelized hazelnuts
€12

Gianduja cream, marron glacé, macadamia nuts, eucalyptus cake and peaty ice cream (lightly smoked)
€14

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GLASSES

QUINTOPASSO ROSÉ
Metodo Classico | Cleto Chiarli | Lambrusco di Sorbara
€8

BRUT BLANC DE BLANCS
TRENTODOC | Tenuta San Leonardo 2021
CUVÉE PIETRA | Marchesi Guerrieri Gonzaga
€10

CHAMPAGNE DÉMIERE-ANSIOT GRAND CRU
Brut| Oger Blanc De Blancs
€14

Service
€5

Water San Pellegrino / Panna
€4

Coffee ‘Torrefazione Giamaica Caffè’
€3

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CHEF EMILIO BARBIERI

SOMMELIER RITA ANTONELLA RONCHETTI

DINING ROOM SERVICE
Chiara Lo Riso
Lorenzo Benatti
Davide Pisciotta Bonacini

KITCHEN
Vincenzo Busciglio
Dario Prestipino
Gaia Mercadante

Strada Facendo

WE INFORM YOU THAT SOME PRODUCTS ARE TREATED WITH THE RAPID REDUCTION OF THE TEMPERATURE OF THE REG. CE N.852/04

WE KINDLY ASK OUR CUSTOMERS TO NOTIFY OUR STAFF OF ANY FOOD INTOLERANCES/ALLERGIES IN ORDER TO AVOID UNPLEASANT EPISODES. THE LIST OF COURSES WITH ALLERGENS IS AVAILABLE

WE INFORM YOU THAT ALL PREPARED DISHES MAY CONTAIN TRACES OF ALLERGENS AND WE ARE NOT RESPONSIBLE FOR ANY POSSIBLE CONTAMINATION

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