



<b>APPETIZERS</b>	CULATELLO DI ZIBELLO APPLE AND PEAR MUSTARD	40,00
	SNAILS CARDONCELLI MUSHROOMS AND WILD HERBS	35,00
	SMOKED SPAGHETTI AND PECORINO DI FOSSA CHEESE	25,00
	MARINATED CHAR CREAM OF TROUT CAVIAR	30,00
	RAW SCAMPI BAKED ARTICHOKE AND ANCHOVY CREAM	45,00

<b>FIRST COURSES</b>	WHOLEMEAL LINGUINE GARLIC, OIL, BABY CUTTLEFISH AND HORNS OF PLENTY MUSHROOMS	30,00
	SPAGHETTI LOBSTER AND SEA URCHINS	45,00
	EGGPLANT RAVIOLI MUSSELS AND PECORINO CHEESE	30,00
	LEMON AND CAPERS RISOTTO RAW SHRIMPS	35,00
	BAGÖSS CHEESE RAVIOLI AND DRY APPLE	30,00

<b>TASTING MENU</b> SERVED FOR THE WHOLE TABLE	MARINATED CHAR CREAM OF TROUT CAVIAR	
	SNAILS CARDONCELLI MUSHROOMS AND WILD HERBS	
	130,00 LEMON AND CAPERS RISOTTO RAW SHRIMPS	
	BAGÖSS CHEESE RAVIOLI AND DRY APPLE	
	LAMB POTATOES AND MUSTARD CREAM	
	DESSERT SMALL BAKERY	

<b>FISH</b>	PIKE IN OLIVE OIL BUCKWHEAT POLENTA	45,00
	PAN SEARED MEDITERRANEAN AMBERJACK COCONUT MILK AND CITRUS	45,00
	ROASTED GROUPEL CHICKPEAS AND COD TRIPE	45,00

<b>MEAT</b>	LAMB POTATOES AND MUSTARD CREAM	45,00
	BEEF FILET CRUNCHY BLACK TRUFFLE, ASPARAGUS, SAUCE BÉARNAISE	55,00

