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| APPETIZERS | CULATELLO DI ZIBELLO APPLE AND PEAR MUSTARD | 40,00 | FIRST COURSES | LINGUINE LOBSTER AND SEA URCHINS | 45,00 |
| | MOZZARELLA THREE WAYS DRIED TOMATOES AND BASIL | 30,00 | | LEMON AND PISTACHIO RISOTTO RAW SHRIMPS | 35,00 |
| | MARINATED TROUT ASPARAGUS AND BERNESE | 35,00 | | BAGÖSS CHEESE RAVIOLI AND DRY PEAR | 30,00 |
| | BEEF CARPACCIO RAW SCALLOPS AND STURGEON CAVIAR | 40,00 | | SMOKED SPAGHETTI AND PECORINO DI FOSSA CHEESE | 25,00 |
| | RAW SCAMPI DUCK FOIE GRAS | 50,00 | | | |

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| TASTING MENU | BEEF CARPACCIO RAW SCALLOPS AND STURGEON CAVIAR |
| | MOZZARELLA THREE WAYS DRIED TOMATOES AND BASIL |
| | 130,00 LEMON AND PISTACHIO RISOTTO RAW SHRIMPS |
| | BAGÖSS CHEESE RAVIOLI AND DRY PEAR |
| | ROASTED GROUPEL CAPERS BUTTER AND ASPARAGUS |
| DESSERT SMALL BAKERY | |

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| MAIN | ROASTED GROUPEL CAPERS BUTTER AND ASPARAGUS | 45,00 | DESSERTS | TORTA DI ROSE, VOV CREAM AND GARDA LEMON PEELS | 20,00 |
| | GRILLED EEL CRISPY CHICORY AND MARINATED PINEAPPLE | 45,00 | | ORGANIC FIORDILATE ICE-CREAM | 15,00 |
| | BEEF FILET MORELL WITH BLACK TRUFFLE | 55,00 | | CHOCOLATE AND CHERRY | 20,00 |
| | BAKED LAMB PUNTARELLE, ANCHOVIES AND LAMB SWEETBREADS | 45,00 | | RASPBERRY, YOGURT AND HIBISCUS | 20,00 |

