

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			

TASTING MENU	BEEF CARPACCIO RAW SCALLOPS AND STURGEON CAVIAR
SERVED FOR THE WHOLE TABLE	MOZZARELLA THREE WAYS DRIED TOMATOES AND BASIL
130,00	LEMON AND PISTACHIO RISOTTO RAW SHRIMPS
	BAGÖSS CHEESE RAVIOLI and dry pear
	ROASTED GROUPER CAPERS BUTTER AND ASPARAGUS
	DESSERT SMALL BAKERY

MAIN	ROASTED GROUPER CAPERS BUTTER AND ASPARAGUS	45,00	DESSERTS	TORTA DI ROSE, VOV CREAM AND GARDA LEMON PEELS	20,00
	GRILLED ELL CRISPY CHICORY AND MARNATED PINEAPPLE	45,00		ORGANIC FIORDILATE ICE-CREAM	15,00
	BEEF FILET	55,00		CHOCOLATE AND CHERRY	20,00

MORELL WITH BLACK TRUFFLE

BAKED LAMB 45,00 PUNTARELLE, ANCHOVIES AND LAMB SWEETBREADS

RASPBERRY, YOGURT AND 20,00 HIBISCUS



Some of the dishes may contain natural additives. The raw fish we serve has been previously treated as per the law . it also may have been frozen and maintained at negative temperature (\leq -20°C for 24 hours / \leq -35°C for 15 hours)