

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

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

| MAIN | ROASTED GROUPER<br>CAPERS BUTTER AND ASPARAGUS       | 45,00 | DESSERTS | TORTA DI ROSE,<br>VOV CREAM AND GARDA LEMON PEELS | 20,00 |
|------|--|-------|----------|---|-------|
|      | GRILLED ELL<br>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 )