



Starters

MARINATED TROUT CRUNCHY VEGETABLES, TROUT CAVIAR	35,00
SALTED COD ASPARAGUS, TRUFFLE	35,00
BEEF CARPACCIO RAW SCALLOPS, CAVIAR	40,00
BAKED AUBERGINE DRIED TOMATOES, PARMIGIANO	30,00
SMOKED SPAGHETTI PECORINO DI FOSSA CHEESE FONDUE	25,00
GRAN CULATELLO "RISERVA" NERO "CAMPANINE" APPLE MUSTARD	45,00

Pasta And Rice

MEZZI PACCHERI BISQUE OF ROCK FISCH, RAW SHELLFISH	40,00
SPAGHETTO CLAMS, GINGER AND "FRIGGITELLI" GREEN PEPPERS	35,00
CANNELLONE OF FRESH PASTA ALMOND, WILD GARLIC AND MORELS	30,00
"AGNOLINI DEL PLIN" RAVIOLI BAGÖSS CHEESE E DRIED APPLE	30,00
RISOTTO GOAT ROBIOLA CHEESE, WILD HERBS	30,00

Main Courses

AMBERJACK OF BACKDROP OLIVE OIL BERNESE SAUCE AND BABY SPINACH	45,00
RED MULLET ARTICHOKES AND LIGHT BAGNA CÀUDA SAUCE	40,00
BEEF FILET ROASTED LETTUCE, MAPLE SYRUP MAYONNAISE OF PISTACHIOS	50,00
LAMB FILET ANCHOVIES, CHICORY AND SWEETBREADS	45,00
ROASTED PIGEON DUCK FOIE GRAS AND KUMQUAT	55,00

Trust to the chef ...

6 SAVORY DISHES AND 1 DESSERT CHOSEN BY THE CHEF	160,00
4 SAVORY DISHES AND 1 DESSERT CHOSEN BY THE CHEF	130,00





Dessert

TORTA DI ROSE COTTA AL MOMENTO VOV CREAM AND GARDA LEMON PEELS	20,00
ORGANIC FIORDILATTE ICE CREAM	20,00
CHOCOLATE AND COFFEE	25,00
COCCO MERINGUE MANGO AND PASSION FRUIT	20,00
ANANAS SALTED CARAMEL ICE CREAM AND CORN	20,00

