



Starters

MARINATED TROUT BÉARNAISE SAUCE, SWEET AND SOUR VEGETABLES (4,5,9)	35,00
ANCHOVIES FROM "CETARA" POTATOES, "PROVOLA" CHEESE AND "BAGNA CAUDA" (4,5,7,8)	35,00
DEEP-FRIED SALTED CODFISH SWEET GREEN PAPRIKA FROM "FUME" (1,3,4,5,6)	40,00
AUBERGINE "PARMIGIANA" DRIED TOMATOES, PARMIGIANO (1,5,6,7,8)	30,00
ESCARGOTS HERBS BUTTER AND GARLIC (1,6,7,9,10)	35,00
GRAN CULATELLO "RISERVA" NERO "CAMPANINE" APPLE MUSTARD (1,8,10,11)	50,00

Pasta And Rice

RAVIOLI CITRUS FRUITS, RAW CRUSTACEANS AND SAFFRON (1,2,3,4,5,6,8,9,14)	40,00
RISOTTO CLAMS AND MULLET BOTTARGA (4,9,14)	40,00
SPAGHETTINO, CAVIAR OSCETRA ROYAL 20GR WHITE BUTTER SAUCE, OYSTER LEAF (1,4,7,9)	80,00
SMOKED SPAGHETTI "PECORINO DI FOSSA" CHEESE FONDUE (1,4,7)	25,00
"AGNOLINI DEL PLIN" RAVIOLI "BAGÖSS" CHEESE E DRIED APPLE (1,3,7,10)	35,00

Main Courses

CATCH OF THE DAY CHARD AND SEA SNAILS IN "SALMORIGLIO" SAUCE (4,9,14)	50,00
SOLE MEUNIÈRE STEAMED POTATOES, CAPERS AND LEMON (1,4,7)	50,00
TUNA...RAW OR COOKED? DRESSING GAME... (1,2,4,5,6,7,8,9,11,14)	50,00
BEEF FILET PARFAIT OF DUCK FOIE GRAS (1,3,5,7,8,9)	55,00
PIGEON IN PUFF PASTRY "CARDONCELLO" MUSHROOMS AND SPINACH (1,3,5,7,9)	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



Some of our dishes may be prepared with natural food additives. In accordance with the requirements laid down by law, fish intended to be consumed raw has undergone prior remediation treatment. It could also have been kept at negative temperatures (-20°C 24 hours/-35°C for 15 hours) and have undergone freezing treatment.



Dessert

TORTA DI ROSE COOKED AT THE MOMENT
VOV CREAM AND GARDA LEMON PEELS

(1,3,7)

20,00

RHUM BABA
YUZU AND TROPICAL FRUITS

(1,3,7)

20,00

MILLEFEUILLE
FAVA TONKA, STRAWBERRIES AND RHUBARB

(1,7)

20,00

CHOCOLATE AND COFFEE

(1,3,7,8)

25,00

ORGANIC FIORDILATTE ICE CREAM
FRESHLY PREPARED

(1,3,7)

20,00

Cocktails After Dinner

ESPRESSO MARTINI
VODKA, KAHLÚA, ESPRESSO

15,00

OLD FASCHIONED
BOURBON, ZUCCHERO, ANGOSTURA

15,00

STINGER
COGNAC, CRÈME DE MENTHE

15,00