



Starters

Pasta And Rice

MARINATED TROUT	35,00	RISOTTO	40,00
HORSERADISH SAUCE, SWEET AND SOUR VEGETABLES (4.5.9)		CLAMS, MULLET BOTTARGA (4.9.14)	
SMOKED AMBERJACK	40,00	RAVIOLI	40,00
TZATZIKI, CURCUMA AND KEFIR (3.4.7.8.9)		CITRUS FRUITS, RAW CRUSTACEANS AND SAFFRON (1.2.3.4.5.6.8.9.14)	
STEAMED TIGER PRAWNS	40,00	SPAGHETTINO, CAVIAR OSCETRA ROYAL 20GR	80,00
MAYONNAISE WITH SHELLFISH OIL, "CUBELLO" TOMATOES (2.3.4.5.7.8.10)		WHITE BUTTER SAUCE, OYSTER LEAF (1.4.7.9)	
AUBERGINE "PARMIGIANA"	30,00	SMOKED SPAGHETTI	25,00
DRIED TOMATOES, PARMIGIANO (1.5.6.7.8)		"PECORINO DI FOSSA" CHEESE FONDUE (1.4.7)	
CULATELLO DI ZIBELLO	50,00	"AGNOLINI DEL PLIN" RAVIOLI	35,00
"CAMPANINE" APPLE MUSTARD (1.8.10.11)		"BAGÖSS" CHEESE E DRIED APPLE (1.3.7.10)	

Main Courses

Trust to the chef...

CATCH OF THE DAY	50,00	6 SAVORY DISHES AND 1 DESSERT	160,00
CHARD AND SEA SNAILS IN "SALMORIGLIO" SAUCE (4.9.14)		CHOSEN BY THE CHEF	
SOLE MEUNIÈRE	50,00	4 SAVORY DISHES AND 1 DESSERT	130,00
STEAMED POTATOES, CAPERS AND LEMON (1.4.7)		CHOSEN BY THE CHEF	
STEAM LOBSTER	55,00		
"N'DUJA", FLOWERS AND "TROMBETTA" ZUCCHINI (1.2.4.5.6.7.8.9.11.14)			
BEEF FILET	55,00		
PARFAIT OF DUCK FOIE GRAS (1.3.5.7.8.9)			
ROASTED PIGEON	55,00		
PLUMS WITH PORT WINE AND SPICES (1.5.8.9)			

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