



Starters

MARINATED TROUT
HORSERADISH AND SWEET AND SOUR VEGETABLES
(3,4,5)

35,00

SEARED SCALLOPS
SAFFRON, CANDIED ORANGE,
MULLET BOTTARGA
(3,4,5,9,12,14)

40,00

CRISPY CHICKPEA SANDWICH
TUNA TARTARE, CUMIN MAYONNAISE, RAW FISCH
(2,4,5,6,7,12)

50,00

EGGPLANT PARMIGIANA
DRIED TOMATOES, PARMESAN AND BASIL
(6,7)

35,00

CULATELLO DI ZIBELLO
APPLE MUSTARD
(1,8,10,11)

50,00

Pasta And Rice

RISOTTO
BASIL, RAW SHRIMP AND LEMON
(2,4,5,8,9,12)

40,00

LUKEWARM "SPAGHETTINO"
"FRIGGITELLI", KING CRAB AND LIME
(1,2,4,6,9,12)

50,00

FUSILLI
EGGPLANT, POTATOES AND MUSSELS
(1,5,9,14)

40,00

SMOKED SPAGHETTI
"PECORINO DI FOSSA" CHEESE FONDUE
(1,4,7)

30,00

"AGNOLINI DEL PLIN" RAVIOLI
"BAGÖSS" CHEESE E DRIED PEAR
(1,3,7,10)

35,00

Main Courses

STEAMED SOLE
SEAWATER BUTTER AND BABY CHARD
(4,7,12,14)

55,00

LUKEWARM LOBSTER
ZUCCHINI IN SCAPECE AND OLIVE OIL BERNESE
(1,2,3,5,6,10,12)

65,00

ROAST PIGEON BREAST
SEAWEED SALAD AND
"GRAS PISTÁ" OF CAPPESANTE AND STURGEON
(5,7,8,10)

60,00

BEEF FILLET
BLACK TRUFFLE AND RATTES POTATO PUREE
MIN. 2 PERSONS
(1,3,5,6,7,8,9,10)

60,00
P.P.

GRILLED SWEETBREAD
FERMENTED LEMON CREAM,
MANTIS SHRIMP MAYONNAISE, HERB PESTO
(1,2,5)

55,00

For the whole table...

Trust to the chef

6 SAVORY DISHES AND 1 DESSERT
CHOSEN BY THE CHEF 170,00

4 SAVORY DISHES AND 1 DESSERT
CHOSEN BY THE CHEF 140,00



Dessert

TORTA DI ROSE COOKED AT THE MOMENT

VOV CREAM AND GARDA LEMON PEELS
(1,3,7)

20,00

ORGANIC FIORDILATTE ICE CREAM

FRESHLY PREPARED
(1,3,7)

20,00

CARAMELIZED PINEAPPLE

SALTED CARAMEL ICE CREAM AND
CRISPY CORN'
(1,3,7,8)

20,00

AMATIKA CHOCOLATE BISCUIT

RASPBERRY JELLY
(8)

25,00

PAVLOVA

MANGO AND PASSION FRUIT
(3,7)

20,00

Cheese

SELECTION OF CHEESES

(1,3,7)

30,00

Cocktails After Dinner

ESPRESSO MARTINI

VODKA, KAHLÚA, ESPRESSO

15,00

OLD FASCHIONED

BOURBON, ZUCCHERO, ANGOSTURA

15,00

STINGER

COGNAC, CRÈME DE MENTHE

15,00