



Starters

MARINATED TROUT HEART OF CHICORY, "BAGNETTO VERDE", FRESH PARSLEY (1,3,4,5)	35,00
SEARED SCALLOPS SAFFRON, CANDIED ORANGE, MULLET BOTTARGA (3,4,5,9,12,14)	40,00
ROASTED BEEF HEART PASSION FRUIT, AROMATIC HERBS (3,5)	35,00
SPRING HARVEST IN THREE WAYS (5,7,8,10)	35,00
CULATELLO DI ZIBELLO APPLE MUSTARD (1,8,10,11)	50,00

Pasta And Rice

RISOTTO JUNIPER AND PIGEON (7)	40,00
LUKEWARM "SPAGHETTINO" CRUSTACEANS AND SEA URCHINS (1,2,4,9,12,14)	40,00
"CALAMARATA" PASTA FENNEL, GLASSWORT AND SEAFOOD (1,4,12,14)	40,00
SMOKED SPAGHETTI "PECORINO DI FOSSA" CHEESE FONDUE (1,4,7)	30,00
"AGNOLINI DEL PLIN" RAVIOLI "BAGÖSS" CHEESE E DRIED APPLE (1,3,7,10)	35,00

Main Courses

CATCH OF THE DAY "MOLE NEGRO" SAUCE, CUCUMBERS AND SESAME (4,5,8,11,12,14)	55,00
DEEP FRIED LOBSTER MANGO AND CHILI PEPPER (1,2,3,4,5,6,10,12)	65,00
LAMB MUSTARD, KEFIR AND TARRAGON (5,7,8,10)	55,00
BEEF FILLET BERNESE WITH OLIVE OIL (1,3,5,6,7,8,9,10)	60,00
GRILLED SWEETBREAD FERMENTED LEMON CREAM, MANTIS SHRIMP MAYONNAISE, HERB PESTO (1,2,5)	55,00

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

TIRAMISU'

(1,3,7)

20,00

MILLEFEUILLE

FAVA TONKA, STRAWBERRIES AND RHUBARB

(1,7)

20,00

CHOCOLATE, CARAMEL, HAZELNUTS

(1,3,7,8)

25,00

ORGANIC FIORDILATTE ICE CREAM
FRESHLY PREPARED

(1,3,7)

20,00

LEMON AND GINGER SORBET

ALMOND AND CITRUS BISCUIT

(1,3,7,8)

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