



APPETIZERS	CULATELLO DI ZIBELLO APPLE AND PEAR MUSTARD	35,00	FIRST COURSES	LINGUINE IN ROCK FISCH BROTH BABY SQUID	30,00
	RAW SCAMPI PINEAPPLE, CUCUMBER AND GIN	50,00		CHIOGGIOTTI SPAGHETTI WITH SEA FOOD	35,00
	MOZZARELLA THREE WAYS DRIED TOMATOES AND BASIL	25,00		AGNOLINI PASTA BAGÖSS CHEESE AND DRY APPLE	30,00
	SMOKED SPAGHETTI AND PECORINO DI FOSSA CHEESE	25,00		BASIL RAVIOLO GAZPACHO AND ANCHOVIES	25,00
	ROASTED SCALLOPS AVOCADO AND OYSTERS MAYONNAISE	30,00		PARSLEY RISOTTO RAW SHRIMPS	30,00
	LUKEWARM OCTOPUS DATTERINI KETCHUP AND CURRY POTATOES	25,00			

IL MENU DEGUSTAZIONE	MOZZARELLA THREE WAYS DRIED TOMATOES AND BASIL
130,00	ROASTED SCALLOPS AVOCADO AND OYSTERS MAYONNAISE
	LINGUINE IN ROCK FISCH BROTH BABY SQUID
	AGNOLINI PASTA BAGÖSS CHEESE AND DRY APPLE
	LAMB CAPERS, AUBERGINE AND RAISIN
	DESSERT SMALL BAKERY

FISCH	GRILLED EEL CANDIED GARLIC	45,00	MEAT	ROASTED PIGEON MILLEFIORI HONEY AND SPICES	45,00
	MEDITERRANEAN AMBERJACK BEANS, MUSSELS AND PARSLEY	40,00		LAMB CAPERS, AUBERGINE AND RAISIN	40,00
	DEEP FRIED SALTED COD GREEN TOMATOES AND LOVAGE MAYONNAISE	40,00		BEEF FILET FOIE GRAS PARFAIT, BLACK TRUFFLE	55,00
	LOBSTER CATALANA MINIMUM FOR 2 PEOPLE	75,00 p.p.			



RELAIS &
CHATEAUX



DESSERTS	PEAR, VERVAIN AND VANILLA	15,00
	BUFALA RICOTTA CHEESE CHERRY AND YOGURT	15,00
	CHOCOLATE AND APRICOT	15,00
	ORGANIC FIORDILATE ICE-CREAM	15,00
	TORTA DI ROSE, VOV CREAM AND GARDA LEMON PEELS	20,00

