

Executive Chef Alessandro Liberatore

HORS D'OEUVRES

Calamaro *

Herbed Bernese, sea urchin, summer chard, seared squid
€ 35

Primizia

Pea and mint cream, roasted peanut cheese, beetroot juice and extra virgin olive oil
€ 30

Suckling Pig

Roasted capocollo terrine, cabbage medallion, sour gardener,
Parsley mayo, salsify
€ 35

FIRST COURSES

Risotto

Melotti, shellfish ragout, octopus and saffron emulsion, black sauce reduction, tarragon pesto
€ 36

Risina

Venetian bean risotto, sweet garlic cream, seaweed
€ 28

Gnocco

Potato bonbons filled with De' Magi cheese, turnip cream, glazed sweetbreads
€ 36

SECOND COURSES

Catch of the day *

Carrot machi, shellfish and bread cream, watercress pesto, marinated radish
€ 45

Onion

Onion Tarte Tatin, rye cream, almond ice cream
€ 30

Grigio

Pork rib lacquered with miso and pepper, stew pork bao, green sauce, chard roll with liver sausage
€ 45

 Sustainable fishery

NB. Our dishes may contain allergen ingredients. As required by the legislative decree ex Reg.UE n: 1169/11 a complete list is available for you upon request to our staff.

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TASTING MENU

Curiosity € 100

Asparagus

Variation of asparagus, soft potato and almond egg, saffron crunch

Calamaro*

Herbed Bernese, sea urchin, summer chard, seared squid

Raviolo

Shrimp, nduja, fior di latte mozzarella, fennel zabaglione, dill, citron

Lamb

Sweetly cooked loin in an aromatic herb crust, variation of glazed vegetables, yellow wine sauce

Licorice

Licorice root parfait, toasted almond mousse, confit lemon jam,
Meringue chips

Minimum 2 persons.

Every substitution in the tasting menu will have a surcharge of € 15 per course.

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TASTING MENU

Foglia 
€ 90

Pappa

Croquette of tomato, chopped olives and capers, almond cream

Aromatico

Melotti risotto in dill chlorophyll, pistachio cream, roasted cauliflower, kefir

Ossimoro

Chard and goat cheese rolls, herb milk, onion compote, balsamic caramel

Fragola

Mousse, marinade, coulis, lemon sorbet

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Pastry Chef Luca Tedino

DESSERT

€ 18

Licorice

Licorice root parfait, toasted almond mousse, confit lemon jam, meringue

Pineapple

In various consistencies, frozen raspberry, alchermees gelee, vanilla namelaka

Banana and blueberries

Banana tart, blueberry sorbet, caramel Chantilly, yogurt sauce

Elder

Puff pastry, elderflower chantilly, milk crunch, honey cream

Selection of Cheese

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