

Executive Chef Alessandro Liberatore

STARTERS

Salt Cod

Salt Cod Fillet, Fennel Cream, Puntarelle Chicory Buds, Iodised Sauce

Scallop

Seared Scallop, Herring Caviar, Variation of Black Salsify, Marinated Brussels Sprouts

Tongue

Slow-Cooked Veal Tongue, Pomelo, Roasted Pumpkin, Foie Gras Rapé

Egg

Soft & Crispy , Black Cabbage, Bacon, Goat Cheese and Truffle Sauce

FIRST COURSES

Risotto

Melotti Rice, Parsley Root and Horseradish Swirl, Spider-Crab Salad, Lemon Verbena Gelée

Raviolo

Raviolo with Roast Meat Filling, Broccoli Rabe, Nasturtium, Campanian Provolone Cheese

Flour and Water

Lightly-Smoked Whole-Grain Pici Pasta, Whitefish Sauce, Razor Clam Cruditè, Samphire

Linguine

Cavalieri Linguini, Red Cabbage, Casentino Grey Pork Jowl, Mashed Black Garlic

MAIN COURSES

Pigeon

Two Variations of Pigeon, Celeriac Cream, Black Chantrelles, Marinated Shallot, Toasted Hazelnuts

Suckling Pig

Roast Cochinillo de Segovia, White Turnip Cream, Asigliano Red Chicory, Truffle

Turbot

Turbot, Variation of Beet, Topinambur Bisque

Dogfish

Steamed with Olives, Alga Consommé, Variation of Broccoli and Sesame

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 to request from our staff.