

Aperitif

CONTADI CASTALDI BRUT

VEUVE CLICQUOT CUVÉE SAINT-PETERSBOURG

VEUVE CLICQUOT ROSÉ

Franciacorta DOCG

Champagne AOC

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Primo

We' ll take you along a sequence of seven creations from appetizers to dessert

100 % Primo

We' ll take you along a sequence of nine creations from appetizers to dessert

Our tasting menus are served for the entire table due to their complexity

Chef Solaika Marrocco

Starters

Parmigiana of aubergine, tomatos, béchamel sauce, burnt wheat and basil

Sweetbreads, orange flavoured frosting, raw red shrimps with aromatic herbs

Marinated amberjack salad, beetroot and blackberry sauce

Mackerel, green apple and cucumber

First Dishes

Pasta al pomodoro
spaghetti, yellow tomato sauce,oregano, hot chilli pepper

Ricotta and potato Ravioli with butter, sage and leek

Risotto with crustaceans and vinegar caramel sauce

Tagliatelle with octopus extraction, lemon and pepper

Main Dishes

Monkfish, kefir, dill and sweet pepper sauce

Suckling pig, broad beans and chicory

Salt cod, cardamom, cherry sauce and chard

Turcinieddhi (typical rolls of lamb entrails), sea-fennel, hop, onion and orange

pairing

La Bianca of Birra Moretti 33cl

Desserts

Tarte, dark chocolate, apricot

Tiramisù
coffee, mascarpone and cocoa meringue

Tartlet
toasted white chocolate, salt and blackberries

Assorted pastries

Selection of artisan teas

Espresso coffee

Panna or San Pellegrino water

Home-made natural leavening bread

Cover charge

We kindly inform you that ingredients or seasonings considered allergens may be contained in foods prepared and handed out in this business.

Our responsible is at your disposal to provide you with any support and/or information.

However please inform us about food allergies or intolerances at one of the following food categories: milk, gluten, eggs, peanuts, sesame seed, soy, nuts, celery, mustard, sulphur dioxide, shellfish, fish, crustaceans.