

Executive Chef Alessandro Liberatore

HORS D'OEUVRES

Quail

In the medallion, hazelnut pesto, celeriac tartlet, truffle fondant
€ 29

Artichoke

Scent of embers in Aqua Maris with cauliflower cream, squid tagliatelle, purple prawn
€ 30

Violet

Purple cabbage centrifuge, vegetable, mustard mayo, vegetable chips
€ 28

FIRST COURSES

Risotto

Melotti rice with pumpkin, beef stew, acidic pumpkin brunoise and his carpaccio,
Bolgheri wine reduction
€ 34

Risina

Bean risotto, creamy black cabbage, sweet garlic
€ 28

Raviolo

Shrimp, nduja (spicy sausage), fior di latte, Jerusalem artichoke cream, dill, citron
€ 32

SECOND COURSES

Fished of the day

Cacciucco stew, anchovy crumble, olives, burrata cream cheese, braised escarole
€ 40

Cheek

Of veal braised with red wine, glazed seasonal vegetables, thyme mayo, vegetable ash powder
€ 32

Onion

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

 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 € 85

Artichoke *

Scent of embers in Aqua Maris with cauliflower cream, squid tagliatelle, purple prawn

Suckling Pig

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

Candy

Cod and caper, pil pil, Taggiasca olive, roasted leek cream

Lamb

Loin in herb crust, confit potato, broccoli, roasted spring onion, anchovy mayo

My Malaga

Smoked cream jelly, vanilla mousse, rum honey reduction, cream ice-cream, macerated raisins

Minimum 2 persons.

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

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Pastry Chef Luca Tedino

DESSERT

€ 18

Chestnut

Chestnut variation, caramelized lemon compote, hazelnut namelaka, Italian meringue

Pumpkin

Button of cardamom cream, pumpkin flavoring, crumble, mascarpone cream

Banana and blueberries



Banana tart, blueberry sorbet, caramel Chantilly, yogurt sauce

Kouign-amann

Kouign-amann served with crunchy ice cream, English cream

"waiting time 15 minutes"

Selection of Cheese

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