

Aperitivo e assagi

di Pesce (fish)

kindai tuna and swordfish carpaccio

squid and artichoke gallette

lobster and artichoke risotto

paccheri with mackerel and peppers

broccoli agnelloti with bottarga creme

Whole fish “secondo il mercato”

di Verdure (vegetable)

sweet onion crepe with white truffle

cauliflower flan with quail egg

Ribollita soup

spinach gnocchi with brown butter

almond tortellini with truffle sauce

risotto with Bluefoot mushroom, castelmagno

di Terra (from the earth)

foie gras pastrami with brioche

duck and radicchio crespelle

sweetbreads with broccolini and radish

mint pappardelle with lamb ragu

Casoncelli with sage and pancetta

Cavatelli with braised short rib, celery

Baby goat with freshly stone milled polenta

Stuffed guinea hen with mushrooms

Creekstone aged ribeye with beans trifolati

Dolce (dessert)

chocolate polenta souffle

lime soffiato with citrus salad

pistacchio flan with white chocolate gelato

apple fritters with cinnamon gelato

lemon poppyseed cake, red and yellow beet sorbet

piccolo pasticceria