

TASTING MENU

Liver, figs and hazelnuts

Langoustine, chlorella and wild strawberry

Tongue, horseradish and quince jelly

Gnudi with ricotta, spinach and sumac

Fresh catch, Fagiolina Trasimeno beans and laurel

Piglet, lettuce and ash

Sunflower, concord grape, saffron

5 courses € 130 (without the fish courses)

7 courses €150

*The tasting menu is served for the entire table*

*For tables with four or more guests, the tasting menu is required for the entire table*

Wine pairing 4 glasses € 70/ 5 glasses € 85

*All fish served raw has been subject to blast chilling (Reg.CE 853/04)*

*Guests with allergies or dietary restrictions are kindly requested to refer to the service staff for assistance (EU Reg. 1169/2011)*

A LA CARTE MENU

Starters

Liver, figs and hazelnuts

€ 37

Tongue, horseradish and quince jelly

€ 35

Langoustine, chlorella and wild strawberry

€ 37

Celeriac

€ 37

First course

Gnudi with ricotta, spinach and sumac

€ 35

Genovese cappelletti, parmesan broth and buckwheat

€ 35

Risotto, mountain herbs, razor clams and citron

€ 45

Main course

Fresh catch, Fagiolina Trasimeno beans and laurel

€ 50

Turbot fish, pumpkin and seeds

€ 50

Saddle of lamb, chard and raspberry

€ 50

Piglet, lettuce and ash

€ 50