



13.10

i menù degustazione

TASTING MENUS ARE SERVED FOR THE ENTIRE TABLE

The tasting menu includes a welcome amuse-bouche, our home-made bread and savory bites, and petits fours.

IL TERRITORIO

4 courses - € 62,00

PESCIOEU E VERZ ** /1/3/9/10/

Crispy pig's trotter, savoy cabbage, green apple

ZUCCA ** /1/3/7/8/10/

Pumpkin tortelli, oranges, tamarind, tonka bean

FARAONA ** /3/7/8/9/

Boned guinea fowl, plum stuffing, lightly smoked plum sauce

PAVLOVA ** /3/7/

Vanilla custard, mandarin marmalade, mandarin sorbet, coriander sprouts

INVERNO

6 courses - € 82,00

PESCE DI FONDALE ** /4/7/9/

Lemon-marinated ground fish, yuzu sour cream, lemon snow

ORTO D'INVERNO ** /3/4/7/9/

Broccoli and turnip greens, cooked and raw; herb custard, horseradish, anchovy oil

TOPINAMBUR ** /4/7/9/

Jerusalem artichoke risotto, roasted artichoke, horseradish, Bonito

BROCCOLETTI ** /5/6/8/

Glazed broccolini, oriental-style dried fruit sauce

RAZZA ** /3/4/7/8/

Pan-seared skate, cauliflower, hazelnuts

FINOCCHIO ** /1/3/7/

Milk gelato, roasted fennel, caramel crumble

List of Allergens:

1. Cereals containing gluten - 2. Crustaceans and products thereof - 3. Eggs and products thereof - 4. Fish and products thereof - 5. Peanuts and products thereof - 6. Soybeans and products thereof - 7. Milk and products thereof (including lactose) - 8. Nuts - 9. Celery and products thereof - 10. Mustard and products thereof - 11. Sesame seeds and products thereof - 12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre - 13. Lupin and products thereof - 14. Molluscs and products thereof

Please be aware that all of these allergens are handled in our kitchen, so trace amounts may be present in any dish, even if not listed among the ingredients.



13.10
la carta

€ 60,00 - 2 COURSES to choose from antipasti, primi e secondi
€ 80,00 - 3 COURSES to choose from antipasti, primi e secondi

Prices include a welcome amuse-bouche, our home-made bread and savory bites, little treats to end on a sweet note

ANTIPASTI

- ✓ ORTO D'INVERNO ** /3/4/7/9/
Broccoli and turnip greens, cooked and raw; herb custard, horseradish, anchovy oil
- PESCIOEU E VERZ ** /1/3/9/10/
Crispy pig's trotter, savoy cabbage, green apple
- PESCE DI FONDALE ** /4/7/9/
Lemon-marinated ground fish, yuzu sour cream, lemon snow
- FICHI ** /1/3/7/8/9/
Foie gras, prickly pears, fig leaves, pan brioche

PRIMI PIATTI

- ✓ TOPINAMBUR ** /4/7/9/
Jerusalem artichoke risotto, roasted artichoke, horseradish, bonito
- ✓ ZUCCA ** /1/3/7/8/10/
Pumpkin tortelli, oranges, tamarind, tonka bean
- ASINO ** /1/3/7/9/
Slow-cooked donkey meat tortelli with vegetables

SECONDI PIATTI

- MAIALE ** /7/8/9/10/
Roasted piglet rack, pomegranate sauce, walnuts, mustard
- FARAONA ** /3/7/8/9/
Boned guinea fowl, plum stuffing, lightly smoked plum sauce
- RAZZA ** /3/4/7/8/
Pan-seared skate, cauliflower, hazelnuts
- ✓ BROCCOLETTI ** /5/6/8/
Glazed broccolini, oriental-style dried fruit sauce

FORMAGGI e DOLCI

CASTELMAGNO ** <small>/1/3/7/8/9/10/</small>	Six-month aged Castelmagno DOP, house-made apple and citrus mostarda, cornbread	14
SOUFFLÉ ** <small>/3/7/</small>	Vanilla soufflé, passion fruit sauce - 20-minute baking time -	14
PAVLOVA ** <small>/3/7/</small>	Vanilla custard, mandarin marmalade, mandarin sorbet, coriander sprouts	14
FINOCCHIO ** <small>/1/3/7/</small>	Milk gelato, roasted fennel, caramel crumble	14
GELATO	House-made gelato and sorbets	10

✓ Vegetarian option ✓ Vegetarian option, upon request

We use * to indicate products that might be frozen and ** for products that may have been blast-frozen by us.