

ANTIPASTI

KOBE WAGYU CARPACCIO, PONZU MARINADE, SWEET AND SOUR VEGETABLES	26
SUMMER GARDEN	20
CRISPY VEAL TONGUE,HOME MADE GIARDINIERA AND PEAR MUSTARD	20
SQUID BRUSCHETTA AND PORCINI MUSHROOMS	22
HOT SEA SALAD,OLIVE OIL, LEMON AND PARSLEY	25
RAW SEAFOOD, TUNA, WHITE FISH ,SHELLFISH, SQUID AND OYSTER	35
BABY OCTOPUS , ROASTED YELLOW TOMATO SAUCE , BASIL , MOUNTAIN PINO MUGO OIL	22

PRIMI

FUSILLO , CARBONARA E PATA NEGRA	20
TRUCIOLI OF GUALTIERO MARCHESI , PINK PEPPER, RED SHRIMPS AND BEETROOT	22
LINGUINE FELICETTI, LUPINI CLUMS, BASIL AND BOTTARGA DI MUGGINE	20
PACCHERI , PROWNS, GARLIC , OLIVE OIL AND SEA URCHINS	22
MEDITERRANEAN TOMATOES RAVIOLI OLIVE OIL , BASIL	18

SECONDI DI PESCE

TURBOT FISH SLOW COOKED IN WILD JUNIPER, SEA URCHINS AND TRESCHIETTO'S ONION	35
ROASTED MONKFISH, PEPPERED WITH MUSSELS AND TOMATOES	32
SHRIMPS AND LANGOUSTINE IN PLANCHA , IBERIAN LARD AND VEGETERIAN CATALANA	35

SECONDI DI CARNE

"MILANESE", BERNESE SAUCE , TOMATO AND WATERMELON	30
PAN FRIED PIGEON, SANGRIA REDUCTION , POMEGRANATE AND GREEN BEANS	30
CRUNCHY PORK BELLY, ROASTED CORN , MELON AND TAMARIND	30
BEEF ENTRECOTE TOMATOES FROM THE ORT AND WHITE SENAPE EMULSION	30
CHEESE SELECTION FROM CAVE AND FRESH, JAMS AND NUTS BREAD	18

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