

ANTIPASTI

GILLARDEAU OYSTERS	6.EACH
KOBE WAGYU CARPACCIO, PONZU MARINADE, SWEET AND SOUR VEGETABLES	26
AUTUMN GARDEN	20
FIGS, MUSHROOMS, FOIE GRAS	25
PROWNS , SQUID AND PUFFED BEANS CREAM	22
HOT SEA SALAD,OLIVE OIL, LEMON AND PARSLEY	25
RAW SEAFOOD, TUNA, WHITE FISH ,SHELLFISH, SQUID AND OYSTER	35
ROASTED SCALLOPS, HEZELNUT OIL, GOA CURRY PURE'E AND ROSEMARY	22

PRIMI

FUSILLO , CARBONARA , PATA NEGRA AND FOIE GRAS	22
GUALTIERO MARCHESI'S TRUCIOLI , PINK PEPPER, RED SHRIMPS AND BEETROOT	22
CASERECCE, MANTIS SHRIMP REDUCTION, BROCCOLI WITH LEMON THYME	22
PACCHERI , PROWNS, GARLIC, OLIVE OIL AND SEA URCHINS	22
PUMPKIN RISOTTO, CHESTNUT, PISTACHIO AND 30 YEARS BALSAMIC (for 2 persons)	40

SECONDI DI PESCE

BRILL RHOMBUS, MARINATED MUSTARD AND SPICES, SPINACH AND VERONA CELERY	35
CRISPY MULLET, TOMATOES SAUCE, PINE NUTS PESTO AND SPRING ONIONS	33
CLASSIC SHELLFISH CATALANA	40

SECONDI DI CARNE

“MILANESE”, BERNESE SAUCE , BRUSSELS SPROUTS	30
PAN FRIED PIGEON, SANGRIA REDUCTION , POMEGRANATE AND GREEN BEANS	30
CRUNCHY PORK BELLY, BABY LETTUCE , PUNPKIN AND TAMARIND	30
40 DAYS DRY AGED BEEF TAGLIATA, KAMPOT RED PEPPER AND BROCCOLI	30
LONG COOCKED VEAL , PURE'E AND PORCINI MUSHROOMS	30
CHEESE SELECTION FROM CAVE AND FRESH, JAMS AND NUTS BREAD	18

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