

ANTIPASTI

GILLARDEAU OYSTERS	6.EACH
KOBE WAGYU CARPACCIO, PONZU MARINADE, SWEET AND SOUR VEGETABLES	26
AUTUMN GARDEN	22
GRILLED ARTICHOKE , FRIED YOLK , HAM SAUCE	25
SHRIMPS, SQUID, CHIVES AND PUFFED BEANS CREAM	25
HOT SEA SALAD, OLIVE OIL, LEMON AND PARSLEY	25
RAW SEAFOOD, TUNA, WHITE FISH , SHELLFISH, SQUID AND OYSTER	35
ORANGE SCALLOPS, COLLIFLOWER AND BEURRE BLANC	22

PRIMI

LINGUINE FELICETTI , LUPINI CLUMPS , LIME AND BOTTARGA	22
PENNE VINTAGE , CACIO CHEESE AND BLACK PEPPER, DEMI CUIT OYSTERS, LIME	20
TRUCIOLI OF GUALTIERO MARCHESI, RED SHRIMPS, BEETROOT AND PINK PEPPER	22
SPAGHETTI SENATORE CAPPELLI , PIENNOLO'S TOMATO, OLIVES AND BASIL	18
PACCHERI , PRAWNS, GARLIC, OLIVE OIL AND SEA URCHINS	22
DUCK PAPPARDELLE	18

SECONDI DI PESCE

BLACK COD ALASKA , COOKED IN SPICES OIL, CHICORY ANCHOVIES.TOMATOES AND BEETROOT MAYONNAISE	33
COD, STEW OF CHICKPEAS	33
PROWNS WITH CERVIA SALT, LITTLE JEM SALAD WITH CITRUS FRUITS AND TIMUT PEPPER	30

SECONDI DI CARNE

“MILANESE”, BERNESE SAUCE , BRUSSELS SPROUTS	30
PAN FRIED PIGEON, SANGRIA REDUCTION , POMEGRANATE , PUMPKIN, BELGIAN CHICORY	30
CRUNCHY PORK BELLY ,ZAFFERANO AND SPICES PEAR, GREEN TOMATOES	30
LONG COOCKED VEAL , PURE'E, CARDONCELLI MUSHROOMS AND SPRING ONION	30
VEAL SWEETBREADS , CELERIAC AND ARTICHOKE	30
CHEESE SELECTION FROM CAVE AND FRESH, JAMS AND NUTS BREAD	18

