

ENG



# À LA CARTE

In order for each guest to experience a full culinary journey, the “à la carte” choice includes a **minimum of two courses** per person.

# Starters

## **The Tartare**<sup>3,4,8,\*</sup>

Knife-beaten lamb tartare, hazelnut mayonnaise, Maldon salt flakes and Imperial caviar

**24**

Single course 43

## **ZuCapa**<sup>3,4,6,8,\*</sup>

Braised scallop, wrapped in a slice of lard, served with pumpkin marinated in Zacapa rum, pumpkin seed mayonnaise and fried pumpkin

**28**

Single course 36

## **La Linguaccia**<sup>3</sup>

Tongue cooked at low temperature, smoked with cherry wood, fermented black garlic mayonnaise, sour vegetables and caramelised onion

**24**

Single course 31

## **Cotechino, Caviar and Potato**<sup>4,7</sup>

Soft boiled cotechino, soft potato mousse, Asetra caviar

**19**

Single course 47

## **Artichoke Judea, Bottarga and Parmesan cheese**<sup>4,\*</sup>

Artichoke cooked at low temperature, sprinkled with mullet roe and parmesan foam

**22**

Single course 29

## **Scampo Grasso a Oporto**<sup>1,2,12,\*</sup>

Seared foie gras escalope, cooked scampi accompanied by caramelized soft onion and Port reduction

**26**

Single course 43



# Mains

## Risotto, Pumpkin Cream, Extra Old Vinegar and Piglet

Risotto mantecato with pumpkin cream, served with drops of Extra Old Balsamic vinegar and pulled pork cooked at low temperature

30

Single course 39

## Childhood Memories<sup>1,3,9,12</sup>

Agnoli of fresh egg pasta cooked in a capon broth served with a melting lambrusco pearl

23

Single course 30

## Bigoli, Crispy Bacon and Creamy Beans<sup>1,3</sup>

Bigolo of bean flour, crispy pork belly and cream of borlotti beans

22

Single course 29

## Tortelli di Zucca, Butter and Sage<sup>1,3,7,9,10</sup>

Soft puff pastry filled with pumpkin cream, Mantuan mostarda and amaretti biscuits

Optional: addition with Tartasal and Ristretto di Pomodoro (5 euro)

23

Single course 30

## Oyster Noodle<sup>1,3,7,9,10</sup>

Cuttlefish ink spaghetti served with an oyster mayonnaise cooked at low temperature and oyster in tempure

28

Single course 36

## Ravi'olio<sup>1,3,4</sup>

Raviolo filled with an oil mousse, diced fresh vegetables, sea bass ragout and parmesan emulsion

26

Single course 34



# Second Dishes

## Veal Cheek <sup>7,9</sup>

Braised cheek cooked at low temperature, brown sauce and potato and cocoa grue mousse

33

Single course 43

## Picanha Tonnata <sup>4</sup>

Lamb cooked at low temperature, filleted tuna cheek served with tuna sauce

38

Single course 49

## Turbot, Liquorice, Fennel and Sea Snails <sup>4,7,9,\*</sup>

Pan seared turbot with fresh herbs and cocoa butter, served with a fennel cream, liquorice powder and sea snail ragout

38

Single course 49

## Cod, Cannellini and Porcini <sup>4,9</sup>

Cod cooked in oil, sweet cream of cannellini beans and sprinkling of dried porcini mushrooms

36

Single course 47

## Pike, Capers and Anchovies <sup>4</sup>

Boiled pike served with a sauce made with capers, parsley, anchovies, green peppers and evo oil

33

Single course 43

## Il Cappone <sup>8,10</sup>

Bartolomeo Stefani-style capon cooked at low temperature, marinated in a citronette of lemon, parsley and oil, pine nuts, raisins, candied citron and mustard

33

Single course 43



# DESSERTS

# Desserts

## Helvetia<sup>3,8,12</sup>

Soft almond cookie, buttercream, zabaglione, almond creme, zabaglione ice cream and crunchy praline almonds

13

## Mont Blanc<sup>7,8</sup>

Chestnut cream, vanilla chantilly, crumbly meringue, cassis heart and light custard

15

## Millefoglie<sup>1,3,7</sup>

Crispy puff pastry with creamy vanilla chantilly cream, salted caramel and vanilla ice cream

15

## Belgian Pudding<sup>3,7,12</sup>

Dark chocolate pudding, served with caramel sauce, marsala zabaglione and chocolate glass

13

## Pearls and Rubies<sup>1,3,7,8</sup>

Lacquered chocolate sphere, white chocolate namelaka, sponge cake and red fruit rubies

13

## Cannoncini<sup>1,3,7,8</sup>

Cannoncini, custard, hazelnut and pistachio granola

13

## Fake Nougat<sup>3,7,8</sup>

Hazelnut parfait, served with a salted chocolate cookie, crispy caramel flakes served with a dark chocolate sauce

15



# Allergens

- 1 Cereals containing gluten
- 2 Crustaceans and products based on crustaceans
- 3 Eggs and products based on eggs
- 4 Fish and products based on fish
- 5 Peanuts and products based on peanuts
- 6 Soy and products based on soy
- 7 Milk and products based on milk (including lactose)
- 8 Nuts: almonds, hazelnuts, walnuts
- 9 Celery and products based on celery
- 10 Mustard and products based on mustard
- 11 Sesame seeds and products based on sesame seeds
- 12 Sulphur dioxide and sulphites
- 13 Lupins and products based on lupins
- 14 Mollusks and products based on mollusks

## Food preparation and conservation

- \* Frozen product at the origin
- \*\* Blast chilled product





# Notes

In case of allergies or intolerances, please ask our team for assistance and for any food and beverage information you need.

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Cover charge	7
San Pellegrino Water	5
Panna Water	5
Coffee	5

