

ENG



TASTING MENU

Proposals for all members

Authentic

A culinary journey that gets deep inside the venue’s past. A route which is inspired by the local recipes that have left an unforgettable mark on the history of Il Cigno Restaurant.

100 p/p

wine and beverages not included
cover charge included

Chef's Welcome

Il Cappone^{8,10}

Childhood Memories^{1,3,9,12}

Pike, Capers and Anchovies⁴

Pumpkin Tortelli, Tomato Ristretto
and Tartasal^{1,3,7,9,10,12}

Cotechino, Caviar and Potato^{4,7}

Pre-Dessert

Belgian Pudding^{3,7,8}

Option

Wine-pairing (4 glasses)

40 p/p



Free Will

An exciting gastronomic experience that gives the rules of classic cuisine a new interpretation by projecting it into the future. Creativity, innovation and oriental influences by Chef Matteo Zanardi.

115 p/p

wine and beverages not included
cover charge included

Chef's Welcome

Sea Bass Crudo, Caramelized Onion
and Soy Pearls ^{4, 6; **}

ZuCapa ^{3, 6, 8, 14; *}

Passatelli, Broth and Mantis Shrimp ^{1, 2, 3, 4, 7, 9; *}

Lake Carbonara ^{3, 4, 7}

Calamari Squid ^{14; *}

Pre-Dessert

Red Fruits Cloud ^{3, 7}

Option

Wine-pairing (4 glasses)

50 p/p



Hortus

Vegetarian proposal

A small step towards a better world, a creative process that rediscovers the plant world with awareness and openness to change: the challenge of an in-depth knowledge of the ingredients guides Chef Matteo Zanardi on an entirely vegetarian journey, between the exploration of new techniques and the revenge of a healthier, more mature and respectful cuisine.

110 p/p

wine and beverages not included
cover charge included

Chef's Welcome

Grilled Salad, Fennel Dressing and Roasted Almond Cream^{8,11}

Sliced Broccoli, Orange Reduction and Flax Seeds

Cauliflower^{5,8,10,12}

Roasted Artichoke, Jerusalem Artichoke and Vacche Rosse Parmesan Reggiano Emulsion⁷

Ravi'olio, Vegetable Garden and Fermented Bean Cream^{1,3,6}

Fusillone, Walnuts, Breadcrumbs and Ricotta with Basil^{1,7,8}

Pre-Dessert

Green, Green Apple, Lime and Fennel⁷

Option

Wine-pairing (4 glasses)

45 p/p



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.

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



