

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.

90 p/p

*wine and beverages not included
cover charge included*

Chef's Welcome

Cotechino, Caviar and Potato^{4,7}

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

**Tortelli di Zucca, Ristretto
di Pomodoro and Tartasal**^{1, 3, 7, 9, 10}

Pike, Capers and Anchovies⁴

Il Cappone^{8, 10}

Pre-Dessert

Belgian Zabaione Pudding^{3, 7, 8}

Option

Wine-pairing (4 glasses)

35 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.

105 p/p

*wine and beverages not included
cover charge included*

Chef's Welcome

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

ZuCapa^{3,4,6,8}

Ravi'olio^{1,3,4}

Carbonara di Lago^{1,3,4}

Picanha Tonnata⁴

Pre-Dessert

Pearls and Rubies^{1,3,7,8}

Option

Wine-pairing (4 glasses)

45 p/p



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^{3,4,8,*}

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

24

Single course 43

ZuCapa^{3,4,6,8,*}

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 Linguaccia³

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^{4,7}

Soft boiled cotechino, soft potato mousse, Asetra caviar

19

Single course 47

Artichoke Judea, Bottarga and Parmesan cheese^{4,*}

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

22

Single course 29

Scampo Grasso a Oporto^{1,2,12,*}

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 ^{1,3,9,12}

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 ^{1,3}

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

22

Single course 29

Tortelli di Zucca, Butter and Sage ^{1,3,7,9,10}

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 ^{1,3,7,9,10}

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

28

Single course 36

Ravi'olio ^{1,3,4}

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

26

Single course 34



Second Dishes

Veal Cheek ^{7,9}

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

33

Single course 43

Picanha Tonnata ⁴

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

38

Single course 49

Turbot, Liquorice, Fennel and Sea Snails ^{4,7,9,*}

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 ^{4,9}

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

36

Single course 47

Pike, Capers and Anchovies ⁴

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

33

Single course 43

Il Cappone ^{8,10}

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^{3,8,12}

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

13

Mont Blanc^{7,8}

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

15

Millefoglie^{1,3,7}

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

15

Belgian Pudding^{3,7,12}

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

13

Pearls and Rubies^{1,3,7,8}

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

13

Cannoncini^{1,3,7,8}

Cannoncini, custard, hazelnut and pistachio granola

13

Fake Nougat^{3,7,8}

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.

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

