

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

Tomato terrine, zucchini and zucchini blossoms stuffed with goat cheese^{7,12}

A tribute to the Martini family

Chilled Torino tomato terrine, zucchini cream, and fried zucchini flower stuffed with fresh goat cheese

23

Single course 30

Cotechino, potato, and Mantuan green sauce^{3,4,7}

Soft cotechino from Tosetti farm, creamy potato mousse and traditional Mantuan green sauce

23

Single course 30

Amberjack ceviche with pineapple mayonnaise and trout eggs^{3,4,10,12}

Marinated amberjack tartare with leche de tigre, pineapple mayonnaise, caramelized Tropea onion and trout eggs

28

Single course 36

Parmigiana between past and future^{6,7}

A tribute to the Martini family

Soy-glazed eggplant, parmesan emulsion, basil cream and tomato foam

24

Single course 31

Panko shrimp^{1,2,3,11}

Panko-crusted shrimp, sautéed julienne vegetables with soy and sesame, sweet pepper reduction and wasabi mayo

26

Single course 34

Beef tartare, egg and leek foam, summer truffle^{3,4,7}

Beef fillet tartare with egg and leek cream foam and summer black truffle from the Apennines

Optional: addition of black summer truffle (7 euros)

26

Single course 34



Mains

Chitarra Mediterranea ^{1,2,4,9,14}

Chitarra from pastificio Mancini, shellfish bisque, sea urchin pulp, local Imperial sturgeon caviar and black tapioca pearls

30

Single course 39

Mantuan agnolo with Parmesan ^{1,3,7,12}

Fresh egg pasta agnoli, filled with beef and pork, creamed with Parmesan cream

Optional: addition of black summer truffle (7 euros)

25

Single course 33

Tagliatella, mint and rabbit ragù ^{1,3,7,9}

Fresh green tagliatelle with mint, rabbit ragù and apulian cacioricotta

24

Single course 31

Asparagus and scallop risotto ^{7,9,14}

Risotto with asparagus cream, scallop carpaccio and pumpkin seed oil

28

Single course 36

Pumpkin tortelli with butter and sage ^{1,3,7,9,10}

A tribute to the Martini family

Soft puff pastry filled with pumpkin cream, Mantua mustard, raisins, amaretti biscuits sautéed with melted butter and sage

23

Single course 30



Second Dishes

Turbot, fennel cream and clams ^{4,7,14}

Seared turbot with thyme, lemon fennel cream, clam sauce and parsley gel

38

Single course 49

Guinea fowl, foie gras, cherry and summer truffle ¹²

Guinea fowl stuffed with foie gras and cherry, cooked at low temperature, cherry reduction, stewed radicchio and black summer truffle from the Apennines

36

Single course 47

Sea bass in acquapazza and Altamura bread ^{4,12,14}

Sea bass perch, mussels and clams in tomato, olive, caper and parsley water

35

Single course 46

Cappone alla Stefani ^{8,10,12}

A tribute to the Martini family

Capon Stefani style marinated in a lemon citronette, pine nuts, parsley and oil, raisins, candied citron, pear mustard and grilled lettuce

33

Single course 43

Filet, eggplant and honey balsamic vinegar ¹²

Grilled beef fillet, smoked aubergines, burnt tomato with thyme and honey balsamic vinegar

40

Single course 49



DESSERTS

Desserts

Helvetia ^{3,8,12}

Soft almond cookie, buttercream, zabaione, almond cream, zabaione ice cream and crunchy praline almonds

13

Babamisù ^{1,3,7}

Caramelised golden apple, shortbread biscuit, caramel sauce and vanilla ice cream

15

Braised peach, goat cheese ice cream and amaretti crumble ⁷

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15

Cannoncini ^{1,3,7,8}

Cannoncini, custard, hazelnut and pistachio granola

13

Esotic Cloud ^{3,7}

Crunchy meringue, passion fruit sorbet, vanilla chantilly and pineapple chutney

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. You can also scan the QR code for allergenics and useful information on food preparation and conservation.

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



