

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

BonBon ^{1,7}

Fermented and fried pasta bon bon, tartasal, and pear and Taleggio fondue

22

Single course 29

Cotechino, Caviar and Potato ^{4,7}

Slow-cooked artisan cotechino, soft potato mousse, and Asetra Caviar Cru

24

Single course 31

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

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

28

Single course 36

The Tongue ^{3,9}

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

24

Single course 31

Artichoke Judea, Bottarga and Parmesan Cheese ^{4;*}

Artichoke cooked at low temperature, Parmesan Reggiano Vacche Rosse emulsion, artichoke cream sprinkled with mullet roe

24

Single course 31

The Langoustine ^{2,3;*}

Grilled langoustine, Malvasia white grape gel, Jerusalem artichoke cream, soy mayonnaise and infusion of pears and mushrooms

28

Single course 36



Mains

Sardigoli ^{1,3,4,8}

Home-made bigoli, sardine cream, sultanas, pine nuts and smoked sardines

22

Single course 29

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

Egg pasta agnoli filled with meat, cooked in capon broth, served with a soft lambrusco pearl

Option: parmesan cream instead of broth (2 euros)

23

Single course 30

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

Passatello according to tradition, blanched mantis shrimp, shrimp broth, turnip greens, and Imperial caviar

26

Single course 34

Quail and Artichokes Risotto ^{7,9,*}

Artichoke risotto, scalloped roast quail breast, fried artichokes and its bottom

28

Single course 36

Pumpkin Tortelli, Butter and Saga ^{1,3,7,9,10}

Soft puff pastry filled with pumpkin cream, Mantuan mostarda and amaretti biscuits, served with melted butter and sage

Option: addition of Tartasal and Tomato Ristretto (5 euros)

23

Single course 30

Lake Carbonara ^{3,4,7}

Fusillo from Pastificio Mancini, egg cream foam, trout eggs, smoked sturgeon and eel carpaccio and turbot skin chips

30

Single course 39



Second Dishes

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

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

38

Single course 49

Liver Venetian Style ^{7,12}

Liver cooked at low temperature, pomegranate onion mousse and potato gateaux

35

Single course 46

Calamari Squid ^{14;*}

Squid cooked at low temperature, stuffed with itself, purple potato earth, candied lemon and squid mayonnaise

33

Single course 43

Amberjack in Terracotta ^{4;*}

Slice of amberjack cooked at low temperature in an earthenware case, sautéed turnip tops and vanilla mayonnaise

36

Single course 47

Our Entrecôte ^{9,12}

Pan-seared Rossa Reggiana beef sirloin, served with seasonal caponata mousse and beetroot gel

40

Single course 52

Il Cappone ^{8,10}

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

33

Single course 43

Speciality

Raw seafood ^{2,4,6,8,11;* **}

Chef's selection of carpaccio and fish tartare

80



DESSERTS

Desserts

Helvetia ^{3,8,12}

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

13

Tarte Tatin ^{7,8}

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

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 zabaione 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

Red Fruit Cloud ^{3,7}

Crumbly meringue, red berry sorbet and fresh berries

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



