

ENG



# TASTING MENU

Proposals for all members



# Authentic

A journey that celebrates the roots of our land, between past and present, inspired by the historic recipes of the Mantuan tradition.

**100** p/p

*wine and beverages not included*

*cover charge included*

## Chef's Welcome

### Tomato terrine <sup>7,12</sup>

A tribute to the Martini family

### Pumpkin tortelli with melted butter and sage <sup>1,3,7,9,10</sup>

### Mantuan agnolo with Parmesan and summer truffle <sup>1,3,7,12</sup>

### Cotechino, potato, and Mantuan green sauce <sup>3,4,7</sup>

### Cappone alla Stefani <sup>8,10,12</sup>

## Pre-Dessert

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

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*Option*

**Wine-pairing** (5 glasses)

**45** p/p

**Alcohol-Free Pairing** (3 drinks)

**35** p/p



# Free Will

A coastal itinerary that tells stories of distant scents and flavors, reinterpreted with elegance. A tribute to coastal cuisine, designed to enhance the Mediterranean soul of Ristorante Il Cigno.

**115** p/p

*wine and beverages not included*

*cover charge included*

## Chef's Welcome

Amberjack ceviche <sup>3,4,10,12</sup>

Panko shrimp <sup>1,2,3,11</sup>

Chitarra Mediterranea <sup>1,2,4,9,14</sup>

Pasta<sup>3</sup>, mussels, eggplant,  
and prosciutto <sup>1,9,12,14</sup>

Turbot, fennel cream, and clams <sup>4,7,14</sup>

## Pre-Dessert

Babamisù <sup>1,3,7</sup>

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### Option

Wine-pairing (5 glasses) **55** p/p

Alcohol-Free Pairing (3 drinks) **35** p/p



# Hortus

## Vegetarian proposal

A mindful journey toward a more sustainable future, rediscovering the plant world with curiosity and openness.

**95** p/p

*wine and beverages not included  
cover charge included*

### Chef's Welcome

**Sliced Broccoli, Orange Reduction  
and Flax Seeds**

**Parmigiana between past and future**<sup>6,7</sup>  
A tribute to the Martini family

**Asparagus risotto, egg cream foam**<sup>3,7,9,14</sup>

**Tomato terrine**<sup>7,12</sup>

### Pre-Dessert

**Grilled peach and goat cheese ice cream**<sup>7</sup>

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#### Option

**Wine-pairing** (4 glasses) **45** p/p

**Alcohol-Free Pairing** (3 drinks) **35** 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.

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





