

IL CIGNO

# Tasting Menus

## Mantua in Four Flavours

80 *per person*

Four courses inspired by our city and its authentic flavours.  
A brief culinary journey dedicated to Mantua.

Asparagus, horseradish and saffron <sup>1,7,9,12</sup>

Pumpkin tortelli <sup>1,3,7,8,10</sup>

Guinea fowl, chicken livers and Lambrusco <sup>6,7,9,12</sup>

Signature Desserts

### 4 Courses

*"The tasting menu is available for the entire table only."*

*Optional*

Wine Pairing (4 glasses) 45

Alcohol-Free Pairing (3 glasses) 35

## Act of Trust

100 *per person*

A seven-course carte blanche journey, where the search for the finest ingredients and seasonality take center stage, inspired by what nature and the market offer each day, with fresh products selected daily.

### 7 Courses

*"The tasting menu is available for the entire table only."*

*Opzionale*

Wine Pairing (5 glasses) 55

Alcohol-Free Pairing (3 glasses) 35

*All prices are expressed in euros. (€)*

*Cover charge, wines and beverages not included.*

## Wi-Fi

Rete: cigno\_guest

Password: cignoristorante1969

To consult the allergen list, please ask the dining room staff.

[ilcignoristorante.it](http://ilcignoristorante.it)

*In case of allergies and/or food intolerances, please inform a member of our staff, who will be happy to provide detailed information about our food and beverages.*

- 1 Cereals containing gluten*
- 2 Crustaceans and products thereof*
- 3 Eggs and products thereof*
- 4 Fish and products thereof*
- 5 Peanuts and products thereof*
- 6 Soybeans and products thereof*
- 7 Milk and dairy products (including lactose)*
- 8 Nuts: almonds, hazelnuts, walnuts*
- 9 Celery and products thereof*
- 10 Mustard and products thereof*
- 11 Sesame seeds and products thereof*
- 12 Sulphur dioxide and sulphites*
- 13 Lupin and products thereof*
- 14 Molluscs and products thereof*

*\*The menu may vary according to seasonality and market availability. To ensure the quality of the food served, some ingredients may be blast-chilled or purchased frozen at source in order to preserve their hygienic and organoleptic properties. In particular, certain preparations based on fish, meat, sauces, and fresh stuffed pasta may undergo blast chilling at -20°C or use ingredients frozen at source.*

*All prices are in euros (€).*