

INGREDIENTS THAT MAY CAUSE ALLERGIES OR INTOLERANCES:

1. Cereals with gluten: wheat, rye, barley, oats, spelled, kamut and derivated products
2. Shellfish and products containing shellfish
3. Eggs and products containing eggs
4. Fish and products containing fish
5. Peanuts and products containing peanuts
6. Soy and products containing soy
7. Milk and products containing lactose
8. Nuts: almonds, hazelnut, nuts, acagiù nuts, pecan nuts, Brazilian nuts, pistachios, macadamia nuts, Queensland nuts and products containing mentioned ingredients
9. Celery and products containing celery
10. Mustard and products containing mustard
11. Sesame seeds and products containing sesame seeds
12. Sulfur dioxide and sulfites over 10mg/Kg
13. Lupins and products containing lupins
14. Molluscs and products containing molluscs

“TRUST ME” TASTING MENU

***Sicilian cornet filled with Piedmont beef, buffalo ricotta cheese and figs*¹⁻⁷⁻⁸**

Franciacorta Saten, Enrico Gatti

***Tuna with veal sauce*³⁻⁴**

Ribolla Gialla, Rodaro

***The sea on the Lake Como*²⁻⁴⁻⁹⁻¹³⁻¹⁴**

Cerasuolo d’Abruzzo, Feuduccio

***Small ravioli stuffed with dumpling, purple prawn and pink lentils*¹⁻²⁻³⁻⁹**

Dolcetto d’Alba, Bera

***Breaded salt cod with autumn herbs on cannellini beans foam*¹⁻⁴⁻⁷⁻⁹**

Dolcetto d’Alba, Bera

***Breaded lamb medaillons with cereals, celeriac, apple, mustard seeds, goat cheese*¹⁻³⁻⁷⁻⁹⁻¹⁰**

Pinot Nero, Hofkellerei

***Autumn in the Kitchen park*¹⁻³⁻⁵⁻⁷⁻⁸**

Barolo Chinato, Rovero

7 COURSE TASTING MENU

€ 90,00 (water and coffee included)

€ 120,00 (water, coffee and wines included)

5 COURSE TASTING MENU

Excluding the two fish dishes: *Tuna with veal sauce* and *Salt cod*

€ 70,00 (water and coffee included)

€ 95,00 (water, coffee and wines included)

EXECUTIVE CHEF
Francesco Soletti

STARTERS

Sicilian cornet filled with Piedmont beef, buffalo ricotta cheese and figs ¹⁻⁷⁻⁸
€ 28

Mediterranean mackerel, fennel, mango and crunchy millet ³⁻⁴
€ 26

Scallops, parsnip, black salsify and kumquat ²⁻³⁻⁶
€ 32

Octopus in casserole, cous cous Luciana style and provola cheese foam ¹⁻⁷⁻¹⁴
€ 24

Tuna with veal sauce ³⁻⁴
€ 32

Zibello culatello, Grand Riserva raw ham ¹⁻¹¹
€ 28

FIRST DISHES

Spaghettone of Gragnano, crab, candied orange and marjoram ¹⁻²⁻⁸⁻⁹
€ 28

Small ravioli stuffed with dumpling, purple prawn and pink lentils ¹⁻²⁻³⁻⁹
€ 28

Tortellini stuffed with pistachio pesto, buffalo mozzarella sauce, smoked anchovies and Mediterranean crunchy bread ¹⁻³⁻⁴⁻⁶⁻⁷⁻⁸
€ 24

Buckwheat pasta parcels, Guinea fowl, Taleggio cheese and pumpkin extract ¹⁻³⁻⁷⁻⁸⁻⁹
€ 24

Risotto with porcini mushrooms, coconut, hazelnuts and calf sweetbreads crumbs ⁷⁻⁸
€ 28

The numbers next to each course refer to substances and allergen, according to the key that you can require.

* To aim a better quality of the dishes, some of the ingredients could undergo a food-processing consisting in -20°C degrees temperature reduction

**Fish frozen on board

MAIN DISHES

Deer sirloin on autumn field and peppers sauce ¹⁻⁷⁻⁸⁻⁹
€ 34

Breaded lamb medallions with cereals, celeriac, apple, mustard seeds, goat cheese ¹⁻³⁻⁷⁻⁹⁻¹⁰
€ 29

Mediterranean red mullet on mussels stew and puffed amaranth ⁴⁻⁹⁻¹⁴
€ 34

Breaded salt cod with autumn herbs on cannellini beans foam ¹⁻⁴⁻⁷⁻⁹
€ 38

Piedmont beef, porcini mushrooms, red chicory and wasabi mayonnaise ³⁻⁶⁻⁷⁻⁹
€ 34

EXECUTIVE CHEF

Francesco Soletti

The fish we serve is beforehand treated as per rule (CE) 853/2004 and later integrations. We may use natural dietary additive to prepare some of the recipes. We trust your kindness to a moderate use of mobile phones

Our cuisine is highly based on permanent and accurate research of superior quality ingredients. We focus on raw materials related to the area and to the history of our country. Our suggestions, accordingly with the seasons, enhance the flavours, colours and aromas of the Italian and Mediterranean territory. Cooking and processing the food using the most sophisticated and innovative cutting-edge techniques allow us to keep unchanged the raw materials peculiarity.