

STARTERS

Maximino J. Ramirez Andrade

Raw fish^{o*} Italian sashimi fifth version: nine types of fish (2019) € 60

Chopped lobster^o, white mushroom pureed soup, yuzu pearls and fried cauliflower (2023) € 40

Tuna carpaccio^o with tuna sauce quenelle and caper leaves (2019) € 38

Goose foie gras salami^{}** with raisins and walnuts, pan brioche^o and radish and pumpkin mustard (2018) € 38

NA-PA^{} mixed fry^{*}** (2022) € 38

✓ **Poached egg** with Grana Padano Reserve matured 24 Months fondue, asparagus, crunchy shallot and black truffle pearls (2023) € 33

PASTA AND RICE

Nazrul Islam

✓ **Smoked spaghetti "Verrigni"** in vegetarian carbonara sauce (2018) € 28

Seafood carbonara tortelli^{}** with squid^o and katsuobushi (2022) € 30

Red and black gnocchi^{}** filled with pesto sauce and red prawns^{*} marinated with lemon (2023) € 30

✓ **Spring risotto^{**}** with scamorza cheese, sprouts and edible flowers (2023) € 28

Lorighittas with lamb^{**} ragout and aubergine, mint and pecorino cheese (2023) € 30

MAIN COURSES

Byron Lupercio

Crustacean pan^{o*}, tempura broccoli, matchstick potatoes and tarragon egg nog (1996) € 65

Sea bass^o cooked in salt, Norwegian sauce, creamy potatoes with chives (2022) € 43

Black cod^{*} glazed with Pinot Noir sauce, chickpea bread, broccoli and tzatziki sauce (2023) € 43

Grilled roasted pigeon^{}** stuffed with foie gras, thigh with pistachios crumb and Banyuls sauce (2023) € 42

Veal fillet^{}** cooked in a casserole with morel mushrooms sauce, quail egg^{**}, wild herbs and black truffle (2023) € 39

#TRADIZIONE&INNOVAZIONE MENU

Chopped lobster^o, white mushroom pureed soup, yuzu pearls and fried cauliflower (2023)

Scallops^o in hemp seeds, guacamole, potato foam, lime and coconut (2017)

Red and black gnocchi^{}** filled with pesto sauce and red prawns^{*} marinated with lemon (2023)

Lamb chop^{}** stuffed with foie gras and truffle in bread crust and almonds (2020)

Aniseed meringue with fennel glazed, hazelnut, chocolate and liquorice sauce (2022)

Menu €130 per person – beverage excluded

CREATIVE MENU

Cuttlefish veil° with sour cauliflower tartare and Asetra caviar (2023)

White asparagus with nori seaweed, scallop, hollandaise sauce, chopped pistachios, tobiko and grey mullet roe (2023)

Smoked eel fillet° with Korean sauce**, creamy potato croquettes and horseradish (2023)

Crustaceans buttons** with Livornese sauce**, peas and a touch of chilli pepper (2023)

Lorighittas with lamb** ragout and aubergine, mint and pecorino cheese (2023)

Roasted duck breast**, glazed with Marsala wine, mango pearls, trumpet mushrooms and celeriac purée (2023)

MALIBÙ: Exotic fruit with coconut mousse, pineapple sorbet, rum mousse (2023)

Menu €150 per person – beverage excluded

The tasting menu, due to its complexity of preparation, is possibly meant for the whole table

VEGETARIAN MENU

Gin-marinated beetroot carpaccio with sweet blue cheese vinaigrette and pecan (2023)

Poached egg with Grana Padano Reserve matured 24 Months fondue, asparagus, crunchy shallot and black truffle pearls (2023)

Fake ossobuco, saffron cream and gremolada (2023)

Smoked spaghetti "Verrigni" in vegetarian carbonara sauce (2018)

Vegetarian steak** with potato rosti and vegetable jus (2023)

Rhubarb mat with strawberries, yogurt and basil cream (2023)

Menu €110 per person – beverage excluded

Dear customers, if you have food allergies and/or intolerances, please ask for information about our food and drinks. We are prepared to advise you in the best way.

Vegetarian  * raw material frozen at the origin. ° Fish product compliant with the requirements of EC Reg. 853/2004, Annex III, Section VIII, Chapter 3, letter d, point 3".

**subjected to blast chilling and frozen on our own

Executive Chefs: Claudio Sadler - Park Kisung

Sous Chef: A. Besana

Writers and sommelier: F. Pouchain, M. Ippoliti, V. Reda, B. Dinesh, T. Rosas, C. Proserpio

Back office: L. De Marco

