

STARTERS

Isao Sonoda

Raw fish* Italian sashimi: nine types of fish (2019) € 65

Tuna tataki** with vegetables, goat cheese and citrus fruit flavour (2024) € 38

Gratinéed scallops** with parsley bread, Jerusalem artichoke cream and razor clams (2023) € 42

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

✓ **Pancotto** with poached egg, kale, toma cheese fondue, precious black truffle and crunchy Grana Padano 24 months Reserve (2023) € 35

PASTA AND RICE

Joshua Tongiani

Tonnarelli** with carbonara sauce, squids and katsuobushi (2023) € 30

Green ravioli** filled with ricotta cheese, artichokes, king prawns and bisque (2024) € 30

Plin** filled with duck and radicchio, red pesto sauce and crunchy buckwheat (2024) € 30

Risotto with Grana Padano 24 months Reserve broth, wagyu tartare and brown stock reduction (2024) € 35

✓ **Gold-drawn spaghetti "Verrigni"** with garlic, oil and chili pepper (2024) € 26

MAIN COURSES

Nazrul Islam

Crustacean pan*, crispy artichokes, matchstick potatoes and tarragon foam (1996) € 65

Sole loin** with parsley bread and Meunière sauce (2022) € 42

Grilled John Dory fillet** with turnip tops cream, anchovies from Cantabrian Sea, burrata cheese flakes and capers powder (2020) € 45

Baked and grilled pigeon**, thigh with pistachio crumb, reduction of golden Vermouth "Sadler" served with its consommé and cappelletti in a mug (2023) € 42

Deer fillet cooked in a casserole with juniper, blueberry and Lagrein sauce, parsnip purée, crispy polenta and mushrooms marmalade (2020) € 45

TRADITION & INNOVATION MENU

Amberjack tartare** with crunchy cylinder of brick pastry sheet, guacamole, hazelnut crumb and chicory salad (2024)

✓ **Jewish style artichoke** with Jerusalem artichokes cream, tarragon foam and Matcha tea spheres (2023)

Fresh pasta spiral filled with creamed salt cod*, bagna cauda cream, saffron and gold (2022)

Lamb chop** stuffed with foie gras* and truffle in bread crust and almonds, potatoes foam (2018)

Meringue filled with lemon cream, mint, crispy almonds and fresh dill (2023)

Menu €140 per person – beverage excluded

CREATIVE MENU

Tuna tataki** with vegetables, goat cheese and citrus fruit flavour (2024)

Gratinéed scallop** with parsley bread, Jerusalem artichoke cream and razor clams (2023)

Chickpeas hummus sablé with crunchy sweetbread,
smoked eel** and salad of white beans from Controne (2024)

Passatelli with Grana Padano 24 months Reserve Fattorie Cremona, almonds,
vegetables, beef consommé and rhum flavour (2024)

Plin** filled with duck and radicchio,
red pesto sauce and crunchy buckwheat (2024)

Honey&milk-raised chicken suprême
with black truffle, kale and Toma cheese fondue (2024)

Mini banana with coconut crème brûlée and salted caramel ice cream (2024)

Menu €170 per person – beverage excluded

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

FISH MENU

Cauliflower mat with red prawns*, Tartar sauce and Asetra caviar (2023)

Marinated and grilled mackerel** fillet with artichokes dashi (2024)


Cod* liquid beignet served with litchees and whiskey shot (2024)

Grilled morone, creamy potatoes with chives, fake pea and warm gazpacho (2020)

Almond pie with citrus fruit cream, ricotta cheese and candied fruits (2024)

Menu €160 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 Chef: Park Kisung

Sous Chef: Andrea Besana

Waiters and sommelier: Mario Ippoliti, Vittorio Reda, Buddika Dinesh, Mario Donato Linzalone, Filippo Augusto Infantino

Back office: Luana De Marco

