

# STARTERS

*Isao Sonoda*

**Raw fish\* Italian sashimi:** nine types of fish (2019) € 70

**Amberjack\* tartare** with beetroot crunchy cylinder, robiola cheese foam, hazelnut from Piedmont crumble and citron jam (2024) € 40

**Steamed scampi\*** with tricoloured quinoa, yellow carrot cream flavoured with lemongrass and green shiso sauce (2024) € 55

**Goose foie gras salami\*\*** with raisins and walnuts, pan brioche° and radish and pumpkin mustard (2018) € 40

**Salty crème caramel** with snow pea nest, quail egg\*\* yolk cooked in ice, glasswort and caviar (2024) € 40

# PASTA AND RICE

*Joshua Tongiani*

**Roasted potatoes gnocchi\*\*** filled with sea urchin\*, diced ferment lemon, tomato concassè, burrata cheese cream and nori seaweed pesto sauce (2024) € 32

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

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

**Risotto** with Grana Padano 24 months Reserve broth, wagyu tartare and brown stock reduction (2024) € 38

✓ **Gold-drawn spaghetti "Verrigni"** with garlic, oil and chili pepper (2024) € 28

# MAIN COURSES

*Nazrul Islam*

**Crustacean pan\***, crispy artichokes, matchstick potatoes and tarragon foam (1996) € 70

**Monkfish\*\*** with saffron cous cous, sea grape and gremolada (2024) € 45

**Grilled morone\*\***, creamy potatoes with chives, false pea and warm gazpacho (2020) € 45

**Baked and grilled pigeon\*\*** with asparagus, parsnip purée, kale crystal, hazelnut from Piedmont mayonnaise and puffed quinoa (2023) € 45

**Saddle of suckling pig\*\***, crunchy skin, tomato terrine, fennel purée, sweet garlic sauce and BBQ sauce (2020) € 40

# TRADITION & INNOVATION MENU

**Amberjack\* tartare** with beetroot crunchy cylinder, robiola cheese foam, hazelnut from Piedmont crumble and citron jam (2024)

**Veal tongue\*\*** with green sauce, fava beans purée and fresh fava beans (2024)

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

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

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

**Menu € 150 - beverage excluded**

# CREATIVE MENU

**Salty crème caramel** with snow pea nest, quail egg\*\* yolk cooked in ice, glasswort and caviar (2024)

**Smooth penne** with peas and cuttlefish mousse\*\*, fried cauliflower and cuttlefish lard\*\* (2024)

**Veal sweetbread** with morels, agretti, finger lime, crunchy lacinato kale and parsley sauce (2024)

**Seabass ravioli\*\*** filled with ricotta and starflower, stock\*\*, king trumpet mushroom and okra (2024)

**Cannellone\*\*** filled with rabbit, Vermentino reduction, Cailletier olives, and smoked sardine (2024)

**Barberie duck breast** with potatoes mille-feuille, broccoli, puffed buckwheat and Marsala sweet wine sauce (2024)

**Dark chocolate cigar** with chocolate mousse and strawberry powder (2024)

**Menu €180 – beverage excluded**

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

# FISH MENU

**Green asparagus mimosa** with four different caviars (2024)

**Steamed scampi\*** with tricoloured quinoa, yellow carrot cream flavoured with lemongrass and green shiso sauce (2024)

**Grilled eel in Korean sauce** with chickpeas purée and watercress sauce (2024)


**Roasted potatoes gnocchi\*\*** filled with sea urchin\*, diced ferment lemon, tomato concassè, burrata cheese cream and nori seaweed pesto sauce (2024)

**Red mullet\*\* sandwich** filled with prawns\*, spinach with butter and hazelnut, horseradish mayonnaise, sour fennel and Livornese style sauce (2024)

**Paris-brest** with pistachio mini spheres, wild strawberries, meringue, white chocolate and yuzu (2024)

**Menu €170 – 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

**Waiters and sommelier:** Mario Ippoliti, Mariagrazia Trancucci, Vittorio Reda, Buddika Dinesh, Dragan Mihai, Tawadrous Andria

**Back office:** Luana De Marco

