

MISERIA E NOBILTÀ

Parmigiana di Melanzane

baked aubergine, parmigiano reggiano,
basil and san marzano

"Pasta e Patate"

pastificio dei campi mischiato potente, variation of
potatoes, parmigiano reggiano, Falorni guanciale and
black truffle

Halibut

wild loin, pumpkin, bergamot, beetroot, polenta, razor
clams, Rossini "Black label" Caviar, blue mussels and
saffron sauce

Agnello

dry aged lamb loin, roasted paprika, prawn powder,
roasted hazelnuts, swiss chard, pickled mustard seeds
and lamb jus

Sorbet

amalfi lemon with limoncello

"Crema di Panna"

white chocolate cream, herb oil, figs and
rosemary gelato

1100

Wine
pairing
950

Non-alcoholic
pairing
550

Connoisseur
pairing
1800