

TRADIZIONE

Parmigiana di Melanzane

baked aubergine, parmigiano reggiano,
basil and san marzano

Risotto

acquerello carnaroli, parmigiano reggiano 40m, and
seasonal swedish mushrooms

Halibut

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

"Crema di Panna"

white chocolate cream, herb oil, figs and
rosemary gelato

Additional

Selection of italian cheeses

165:-

900

Wine
pairing

750

Non-alcoholic
pairing

450

Connoisseur
pairing

1350