

À LA CARTE

Parmigiana di melanzane 210
baked aubergine, parmigiano reggiano,
basil and san marzano

Risotto ai funghi 345
acquerello carnaroli, parmigiano reggiano 40m,
seasonal mushrooms

"Pasta e patate" 325
pastificio dei campi mischiato potente, variation of
potatoes, parmigiano reggiano, Falorni guanciale and
black truffle

Halibut 425
wild loin, pumpkin, bergamot, beetroot, polenta, razor
clams, Rossini "Black label" Caviar, blue mussels and
saffron sauce

Agnello 425
dry aged lamb loin, roasted paprika, prawn powder,
roasted hazelnuts, swiss chard, pickled mustard seeds
and lamb jus

Crema di panna 155
white chocolate cream, herb oil, figs and
rosemary gelato

"Pasticcini" 115
savoardi, coffee, cacao and mascarpone