

STARTERS

Raw Autumn

[seabass and green apple; scampi and kaki; red prawns and tangerine] 42

Creamy cod and roasted peppers, capers powder and anchovie custard 40

Fried scampi - since 1982

Fried scampi wrapped in a light and crisp dough served with a raspberry vinegar salad 40

Roasted quail, port and liquorice sauce, caramelized shallot and goat cheese 40

Veal tartar, hazelnut mayonnaise, aromatic drops, crispy Jerusalem artichoke 40

Eggs 'in cocotte' 26

foamy and creamy texture

PRIMI PIATTI

Spaghetti with acid mountain butter, cauliflower sauce, pollen and barley  34

Bitter, Acid, Sweet, Salty, Umami 

Lobster fusilli, bergamot and coriander parfume 40

Sheep tortelli (from the Lessinia natural park) with mint and eucalyptus consommé 34

The a-b-s-o-l-u-t-e:

soft potato gnocchi with cod tripe sauce and black olives 34

Risotto

with mashed celeriac, lukewarm 'guanciale' and aromatic Jamaican pepper (min. 2 people) 34

FISH MAIN COURSES

Seabass, turnip greens 'garlic oil and chili pepper' and coconut milk 42

Black cod, mashed potato and truffles sauce 42

Octopus and veal tongue, mashed topinambour, white turnip, green sauce and mostarda 42

Scallops, pumpkin purée, lentils and foie gras 44

MEAT MAIN COURSES

Steamed veal fillet, mashed cauliflower, bread and pepper sauce 42
very tender, served pink, wrapped in a lettuce leaf

Venison fillet with black truffle, mashed carrots and horseradish foam 42

Pigeon breast served pink, parmigiana rice cream, sweet and sour purple cabbage 42

Sweetbread with mustard sauce, marjoram pesto and borlotti beans hummus 42

We are pleased to offer Vegetarian, Gluten-free and Lactose-free dishes

The half portion is increased in price by 20%