



## Menù,

*simplicity, technique and ingredients  
to enhance clear flavors  
and unusual textures.*

The menù is offered in two variations, 3 or 5 courses of your choice  
and are to be intended for the whole table.

**Warm seafood salad** - *according to the market and the creativity of the chefs*

**Salmon mi-cuit**, *caper sauce and coffee powder*

**Smoked Scallops**, *peas with rosemary and truffle*

**Egg** *‘in cocotte’*

**Short pasta** *in a soft fish and shellfish sauce*

**Back to the 80’s** \_ *Champagne Risotto*

**Tortelli** *with Stracchino cheese, chicory and black pork rib*

**Sole au gratin** *in lemon and fennel ‘mugnaia’ sauce with aromatic watercress salad*

**Monkfish** *with fine herbs in foie gras Royale sauce*

**Anise sweetbreads**, *cedar and modern green potage*

**Free-range chicken**, *citrus asparagus and coconut milk blanquette sauce*

**Veal fillet**, *hazelnut mayonnaise and Chinese cabbage*

**Pavlova cake**—*small pavlova cake with strawberries, lime and pineapple sorbet*

**Barley, lemon and cardamom**—*barley ice cream, lemon foam, cardamom granita*

**“Strudel”** — *Crispy fruit strudel, rennet apples and pecan nut ice cream*

### Courses

**3 — 115,**

**5 — 135,**

Concretezza,  
*Ingredients that remain impressed.*

The menu is proposed for the whole table.

*Welcome from the kitchen*

*Tortelli with Stracchino cheese, chicory and Mora pork rib*

*Great dish of local lamb*

*Cake of roses*

— 125,

Chapter 42,  
*Tradition, Terroir and iconic dishes since 1982.*

The menu is proposed for the whole table  
Available for lunch until 1.30 pm, for dinner until 9.30 pm.

*Welcome from the kitchen*

*Salmon mi-cuit, caper sauce and coffee powder*

*Egg ‘in cocotte’*

*Back to the 80’s\_ Champagne Risotto*

*Free-range chicken, citron asparagus and coconut milk blanquette sauce*

*Say Cheeses! (a local cheese selected by our family)*

*Waiting for dessert*

*Barley, Lemon and Cardamom*

— 145,

Pairing by the glass

6 glasses — 95,

Generations,

*the tasting itinerary to express  
our idea of cooking,  
today.*

The menu is proposed for the whole table  
Available for lunch until 1.30 pm, for dinner until 9.30 pm.

*Welcome from the kitchen*

*Marinated cuttlefish*

*Smoked scallops, peas with rosemary and truffle*

*Short pasta in a soft fish and shellfish sauce*

*Lettuce*

*Monkfish with fine herbs*

*Pigeon and surroundings*

*Foie gras bon bon*

*Mint and tarragon sorbet, white melon and coconut*

*Pavlova cake*

— 165,

Pairing by the glass

6 glasses — 95,

8 glasses — 110,

*To guarantee the quality and safety of all the ingredients, they can be frozen,  
deep-frozen at the origin or subjected to blast chilling, pursuant to EC Reg. 852/04 and EC Reg. 853/04.  
The Allergen Register, as per Reg. No.1169 / 2011, is available.*