

“EVOLVING TRADITION “

2 COURSES TO CHOOSE BETWEEN:

ARTICHOKES IN ROMAN STYLE, QUAIL EGGS AND PECORINO CHEESE

SPAGHETTI WITH BREAD, BUTTER AND ANCHOVIES

BIOLOGICAL CHICKEN THIGHS, STEWED PEPPERS

1 COURSE TO CHOICE BETWEEN:

SLICED SEASONAL FRUIT OR SORBET

BREAD AND WATER INCLUDED

STARTER

SCAMPI CARPACCIO, ARTICHOKE AND TANGERINE

/

DANISH BEEF TARTARE, QUAIL EGGS, CARDOONS

/

FOIE GRAS, CAMOMILE ESSENCE,
BURNED LEEK AND ALMOND MILK

/

OCTOPUS CARROTS AND GINGER

/

SEARED PRAWNS IN COCONUT MILK AND SPICY CURRY PASTE
WITH SEASONAL VEGETABLES SAUTEED IN A WOK PAN

/

CRISPY BIOLOGICAL EGG, MUSHROOMS AND "RAGUSANO" CHEESE

Commentato [MA1]:

FIRST COURSE

SPAGHETTORO WITH CLAMS, GARLIC, OIL, TURNIP PEAK

/

RISOTTO WITH PORCINI MUSHROOMS, FOIE GRAS, ONION

/

CHICKPEAS TORTELLINI, COD, DRY TOMATOES

/

ROASTED GNOCCHI, CHICORY, BLUEBERRIES , VEGETABLES JUICE

/

GUINEA FOWL CAPPELOTTI IN CARBONARA STYLE

MAIN COURSE

BRAISED VEAL CHEEK, CARAMELIZED GOLDEN APPLE,
TREVISO'S RED CHICORY

/

CHIANINA'S BEEF FILLET, BURNED TOPINAMBUR,
CHANTERELLE MUSHROOMS, HAZELNUTS

/

DEER SADDLE IN CHESTNUTS CRUST, GRILLED PUMPKIN,
VIN BRULÉ REDUCTION

/

SOLE, POUNDED BROCCOLI, CANTABRICO ANCHOVIES AND GARLIC

/

MEDITERRANEAN'S SEABASS FILLET, AUBERGINE CREAM,
DRIED OLIVES AND SPINACH

/

GRILLED FISH AND SHELL FISH, AUTUMN VEGETABLES,
SEA WATERCRESS

BREAD SELECTION SERVICE

CHEESE

ITALIAN CHEESE SELECTION

ROBIOLA DI ROCCAVERANO DOP
BITTO DOP
CACIOCAVALLO PODOLICO
PECORINO ROMANO DOP
GORGONZOLA NATURALE DOP
PARMIGIANO REGGIANO "VACCHE ROSSE" DOP 36 MESI

DESSERT

BROWNIE, MANGO AND PASSION

/

CURRY MADRAS'S MILLEFEUILLE, BANANA AND COCONUT CREAM,
ICE CREAM 100% CACAO

/

PISTACHIO, ALMOND, POCHE' STRAWBERRIES
AND LEMON SORBET

/

PEACH AND YOGURT'S BON BON, MACADAMIA WALNUTS AND RED WINE