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**“CHOSEN BY YOU”**

3 COURSES CHOSEN FROM A LA CARTE

THE MENU IS AVAILABLE ONLY IF OPTIONED FROM ALL DINERS AND WITH SAME DISHES

DRINKS NOT INCLUDED

BREAD SELECTION SERVICE

“CHOSEN FOR YOU”

A WAY OF 5 COURSES BETWEEN THE SENSATIONS AND INSPIRATION  
OF CHEF LUCA CARDINETTI

*Luca Cardinetti*

WINE PAIRING 5 TASTING WINE  
SERGIO MOTTURA'S SELECTION

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## STARTER

SCAMPI CARPACCIO, ARTICHOKE AND TANGERINE

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DANISH BEEF TARTARE, QUAIL EGGS, CARDOONS

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FOIE GRAS, CAMOMILE ESSENCE,  
BURNED LEEK AND ALMOND MILK

Commentato [MA1]:

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OCTOPUS CARROTS AND GINGER

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

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CRISPY BIOLOGICAL EGG, MUSHROOMS AND "RAGUSANO" CHEESE

## **FIRST COURSE**

SPAGHETTORO WITH CLAMS, GARLIC, OIL, TURNIP PEAK

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RISOTTO WITH PORCINI MUSHROOMS, FOIE GRAS, ONION

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CHICKPEAS TORTELLINI, COD, DRY TOMATOES

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ROASTED GNOCCHI, CHICORY, BLUEBERRIES , VEGETABLES JUICE

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GUINEA FOWL CAPPELOTTI IN CARBONARA STYLE

## MAIN COURSE

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

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

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DEER SADDLE IN CHESTNUTS CRUST, GRILLED PUMPKIN,  
VIN BRULE' REDUCTION

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SOLE, POUNDED BROCCOLI, CANTABRICO ANCHOVIES AND GARLIC

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

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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

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

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PISTACHIO, ALMOND, POCHE' STRAWBERRIES  
AND LEMON SORBET

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