

“**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

}

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

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 CAPPELLOTTI IN CARBONARA STYLE

MAIN COURSE

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



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



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

PUMPKIN, ROSEMARY AND HAZELNUTS

!

CHOCOLATE, TANGERINE, SALT AND LEMONGRASS

!

RICOTTA CHEESE AND PEAR

!

HIRES STRUDEL