

Crudités

(*) Our raw seafood ...

25 €

(*) Oyster concave wild Fine Binic (Britain)

3 € pz.

(*) Oyster Cadoret special (Britain)

3 € pz.

(*) Oyster Fine de Claire (Marennes Oleron)

3 € pz.

N.B (*) Dish recommended to gluten's sensitive customers please advise the staff

Appetizers

(*) Stockfish cooked in oil, bean cream and salmon caviar
14 €

(*) Toasted stingray wings capers in flower, sweet
potatoes chips and mayonnaise of yellow tomatoes
14 €

(*) Wild boar, pumpkin cream, Refosco reduction and
hazelnut powder
14 €

(*) Low-boiled pigeon glazed with soy, marinated red
hood and sunflower seeds
14 €

(* = Creamy goat cheese, ground cereal, caramelized onion
and vegetables
10 €

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First Courses

(*) Spaghetti with scallops and tuna bottarga

14 €

(*) Paccheri with bisque of bacon, porcini and shrimps
tartare

14 €

Purple potato gnocchi, sea urchin, burrata and baked
lemon

14 €

Ravioli stuffed with fowl and figs in broth of baked
potatoes and truffle

12 €

(*) Risotto strawberry grapes, chanterelles and crispy
parmesan

12 € (min. 2 pers)

(*) Fusilloni of Lecce, aubergine cream, smoked ricotta
and tomato confit

12 €

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Main Courses

(*) Squid, pumpkin, broccoli, chestnut cream and saor of
pumpkin seeds

20 €

(*) Rachycentron canadum Cobia, radicchio glazed with
wine and green apple in osmosis

22 €

(* Seared beef tataki, chickpeas, mushrooms with bacon
and Brazil nuts

20 €

(* Pork cheeks braised with beer and spicy paprika,
smoked potatoes and caramelized leeks

18 €

(* Leg of lamb cooked at low temperature, Caciocavallo
cheese sauce, truffle, beet and onion toasted

20 €

(* Lentils Meatballs, turnip and mushrooms with cream
of broccoli and almonds

16 €

The classics: tradition and essence of raw material

(* Baccalà(stockfish) alla Vicentina of the Venerable
Brotherhood

14 €

(* "The Catch of the day" and its Vegetables

4.5 € for hg

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DESSERTS

Raspberry Aspic, red berry coulis, spicy herbs sponge and
cardamom biscuit

7 €

Millefeuille of brik pastry with custard and strawberry
grape

8 €

(* Chestnut trunk, pumpkin cream, citrus peel jam and
amaro 900

8 €

(* Chocolate Kremlin "caramelia" with ice
cream with figs and green apple gel

8 €

Ricotta Sphere in cookie crust Moscobado with
pomegranate sorbet

8 €

Selection of ice creams from our own production

6 €

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Tasting menu

Min. 2 pers.

Appetizers

Stockfish cooked in oil, bean cream and salmon caviar
Wild boar, pumpkin cream, Refosco reduction and
hazelnut powder

First Courses

Spaghetti with scallops and tuna bottarga
Ravioli stuffed with fowl and figs in broth of baked
potatoes and truffle

Main Courses

Squid, pumpkin, broccoli, chestnut cream and saor of
pumpkin seeds

Dessert

Chestnut trunk, pumpkin cream, citrus peel jam and amaro
900

55 € for person excluding wine

Accompanied by wines selected by the sommelier 10 € per
person

The tasting menu is served until 21:30 for the whole table