

L A R I A

L~ARIA

The rising sun trout

Porcini mushrooms, Oriental salad, trout eggs, eggplant dim sum.
Smoked Porcini broth

Kyoto, Mazara, Blevio

Carpaccio and seared Wagyu beef, Shabu-shabu red shrimps,
Jerusalem artichoke foam, crispy vegetables

One bite bottoni

Home-made potato ravioli filled with smoked Lattecotto cheese,
raw lemon flavoured langoustines, glazed artichokes and Tuscan fish soup

Sausages and broccoli

Carnaroli Tenuta San Massimo risotto, raw and cooked Bra veal sausage,
broccoli rabe cream and Crusco bell pepper powder

Volare!

Squab, foie gras and hazelnut cream, apple tarte tatin, caper leaves,
carrot variation and Vin Santo sauce

Kandinskij's Mont-Blanc

Chestnut cream, crumble and sponge, meringue chips, pomegranate sorbet

Tasting Menu 150

Wine Pairing 90



TRADIZIONE

Organic egg 65°

Smoked Provola cheese foam, chili pepper flavoured pumpkin,
powder of its seeds, black truffle and mizuna salad

Milanese Tortelli

Filled with veal marrowbone, asparagus, Taleggio cheese and saffron foam,
trumpet mushrooms, red wine marinated pear pudding

Sturgeon

Cauliflower variation, sweet and sour Wakame seaweed, salty lemon,
hollandaise sauce foam

The evolution of Miascia

Apple tarte tatin, crispy waffle, Nero di Como sorbet



Tasting Menu 120

Wine Pairing 70

WHITE TRUFFLE from Acqualagna

Tartare

Piedmontese Fassona beef, mountain egg gel, Pecorino cheese foam,
mustard mayonnaise and Porcini mushroom consommé

Tagliolini 30 yolks

Home-made saffron pasta, Buffalo milk butter, Parmigiano cheese air

Tribute to Gualtiero Marchesi

Veal chick Rossini, potato foam, foie gras, broccoli leaves, bread sponge

Autumn forest

Hazelnut and truffle praline, white chocolate ganache, olive oil biscuit
and passion fruit

All dishes are served with 3 grams of white truffle.

15 euros per gram for more shaves on request.

Tasting Menu 140

Wine Pairing 150



GREEN 4.0

Garden awakening

Field salad, seasonal vegetables and sprouts, Robiola from
Roccamare cheese and chicory cream

Risotto macchiato

Smoked pumpkin, Castelmagno cheese, coffee powder

Like a Pizza

Mille-feuille tartellette, Parmigiano cheese mousse, five tomato salad,
Mozzarella foam and basil sprouts

Exoticism

Guanaja sorbet, 75% Tulakalum jelly and ganache, coconut milk, cocoa powder



Tasting Menu 100

Wine Pairing 60

STARTERS

- Garden awakening** 32
Field salad, seasonal vegetables and sprouts, Robiola from Roccaverano cheese, Calvisius caviar and chicory cream
- Organic egg 65°** 34
Smoked Provola cheese foam, chili pepper flavoured pumpkin, powder of its seeds, black truffle and mizuna salad
- The rising sun trout** 34
Porcini mushrooms, Oriental salad, trout eggs, eggplant dim sum. Smoked Porcini broth
- Kyoto, Mazara, Blevio** 40
Carpaccio and seared Wagyu beef, Shabu-shabu red shrimps, Jerusalem artichoke foam, crispy vegetables
- Tartare** 40
Piedmontese Fassona beef, mountain egg gel, Pecorino cheese foam, mustard mayonnaise, Porcini mushroom consommé and white truffle



FIRST COURSE

- Sausages and broccoli** 34
Carnaroli Tenuta San Massimo risotto, raw and cooked Bra veal sausage, broccoli rabe cream and Crusco bell pepper powder
- Tagliolini 30 yolks** 50
Home-made saffron pasta, Buffalo milk butter, Parmigiano cheese air and white truffle
- Milanese Tortelli** 38
Filled with veal marrowbone, asparagus, Taleggio cheese and saffron foam, trumpet mushrooms, red wine marinated pear pudding
- One bite bottoni** 40
Home-made potato ravioli filled with smoked Lattecotto cheese, raw lemon flavoured langoustines, glazed artichokes and Tuscan fish soup



SECOND COURSE

- Sturgeon** 44
Cauliflower variation, sweet and sour Wakame seaweed, salty lemon, hollandaise sauce foam
- Like a Pizza** 38
Mille-feuille tartellette, Parmigiano cheese mousse, five tomato salad, Mozzarella foam and basil sprouts
- Tribute to Gualtiero Marchesi** 58
Veal check Rossini, potato foam, foie gras, broccoli leaves, bread sponge and white truffle
- Volare!** 44
Squab, foie gras and hazelnut cream, apple tarte tatin, caper leaves, carrot variation and Vin Santo sauce



Prices in Euro, VAT included. Based on local market availability some of the products might have been frozen. Fish served raw or not fully cooked is subject to a cleaning procedure in compliance with EC 853/2004 regulation. Kindly inform our colleagues about any of your food allergies or intolerances