

# la via del seto

seta's way

## OSTRICHE

con tartare di dentice, acqua di mare e caviale

*Oysters with snapper tartare, sea broth and caviar*

## ASTICE BLU

arrosto con zabaione al passito di Loazzolo, patate e tè Matcha

*Roasted blue lobster with "Loazzolo" zabaglione, potatoes and Matcha tea*

## RISO

in cagnone con verdure, Maccagno e polvere di lampone

*Rice "cagnone" style with vegetables, "Maccagno" cheese and raspberry powder*

## TORTELLI

farfite con anatra, zucca, pecorino e salsa al vino rosso

*Tortelli stuffed with duck, pumpkin, pecorino and red wine sauce*

## TRIGLIA

con acqua di calamari e telline

*Red mullet with squid broth and clams*

## PETTO DI PICCIONE

farfite con fegato grasso, rabarbaro allo sciroppo d'acero, pompelmo, mango e salsa al cardamomo

*Pigeon breast stuffed with foie gras, maple syrup flavoured rhubarb, grapefruit, mango and cardamom jus*

## ANANAS

con nocciola, tapioca al frutto della passione, gelato allo zenzero e pepe

*Pineapple with hazelnut, passion fruit tapioca, ginger ice cream and pepper*

menu degustazione 190 / abbinamento vini 130

*tasting menu 190 / wine pairing 130*

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Prices in €, VAT included

*Based on seasonal availability the following products might have been frozen at the source or bought fresh and frozen right in our kitchen: prawns, yellowtail, snapper, sea urchins, sea anemone, foie gras*

*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 allergies or intolerances*