

# la via del seto

seta's way

## CAPPASANTA

avvolta nella bieta con cavolo rapa in crosta di sale,  
salsa al cedro e aneto

*Scallop wrapped in swiss chard with kohlrabi baked in salt crust,  
cedar sauce and dill*

## ASTICE BLU

arrosto con bagna cauda, seppia, bisque al caffè e vaniglia

*Roasted blue lobster with "bagna cauda", cuttlefish,  
coffee and vanilla scented bisque*

## RISOTTO

con lampone e crema di erbe

*Risotto with raspberry and herbs cream*

## Spaghetti

con anemoni di mare, tartare di gambero rosso, limone nero  
e crema di ravanelli marinati

*Spaghetti with sea anemone, red prawn tartare, black lime  
and pickled radish cream*

## ANGUILLA

laccata al vino rosso con fegato grasso e salsa al rosmarino

*Red wine glazed eel with foie gras  
and rosemary sauce*

## PETTO DI POLLO FICATUM

glassato al peperone con crema di cannellini, mais  
e cavoletti di Bruxelles

*Fig fed chicken breast with bell pepper sauce, "cannellini" beans, sweetcorn  
and Bruxelles sprouts*

## MILLEFOGLIE

con crema di zucca, caffè e foglia di capperi

*Mille-feuille with pumpkin cream, coffee and capers leaf*

menu degustazione 250 / abbinamento vini 200

*tasting menu 250 / wine pairing 200*

# qui e ora

here and now

## FIORE DI ZUCCHINA

farcito ai crostacei con salsa al sedano

*Courgette flower stuffed with crustaceans and celery sauce*

## ANIMELLA DI VITELLO

alla cannella con carote e salsa al frutto della passione

*Cinnamon flavored veal sweetbread with carrots and passion fruit sauce*

## GNOCCHI

alla parigina con cavolo cappuccio e mandorla

*Gnocchi "à la Parisienne" with red cabbage and almond*

## FUSILLORO

con salsa di sugarello arrosto, caviale, granciporro e ginepro

*"Fusilloro" with roasted horse mackerel sauce, caviar, king crab and juniper*

## TRIGLIA

con carciofi, polenta allo zafferano e lumachine di mare

*Red mullet with artichokes, saffron scented polenta and whelks*

## AGNELLO

con spugnole, crema di miso e aglio nero

*Lamb with morel mushrooms, miso and black garlic cream*

## RABBARBARO

con riso al latte, citronella, sorbetto di rabarbaro e shiso

*Rhubarb with "riz au lait", lemongrass, rhubarb and shiso sorbet*

menu degustazione 250 / abbinamento vini 200

*tasting menu 250 / wine pairing 200*

i nostri menu degustazione sono serviti per l'intero tavolo

*our tasting menus are served for the entire table*

*Prices in €, VAT included.*

*Cross-contamination of allergens during preparation cannot be completely excluded*

*Based on seasonal availability the following products might have been frozen*

*at the source or bought fresh and frozen right in our kitchen: prawns, langoustine,  
sea urchins, sea anemone, scallops, foie gras.*

*Fish served raw or not fully cooked is subject to a cleaning procedure  
in compliance with EC 853-2004 regulation.*

# i fuori menu

off the menu

## COLOMBACCIO

con royale di fegatini, mais, ortica e salsa Perigord

*Wood pigeon with liver royale, sweetcorn, nettle and Perigord sauce*

## ROMBO

al latte con funghi, mela verde e Pak Choi

*Milk poached turbot with mushrooms, green apple e Pak choi*

## PICCIONE

al cacao con nocciola, funghi e frutti rossi

*Cocoa scented pigeon with hazelnut, mushrooms and red fruits*

## CIOCCOLATO

con barbabietola, salsa al pepe Sarawak, Porto

e gelato alle fave di cacao

*Chocolate with beetroot, Sarawak pepper sauce, Port  
and cocoa nibs ice cream*

# à la carte

It is possible to order à la carte choosing from the dishes included on the tasting menus and the "off the menu" dishes.

The blue lobster, if chosen à la carte, will require a supplement of 25 euros.

two courses + dessert 160

three courses + dessert 220

## CHEESE SELECTION

tasting of three pieces 30

tasting of five pieces 50

Kindly inform our colleagues about any of your allergies or intolerances