

la via del seta

seta's way

OSTRICHE

con patate, friggirelli e salsa allo Champagne

Oysters with potatoes, friggirelli peppers and Champagne sauce

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

FARAONA

glassata al peperone con crema di cannellini, mais

e cavoletti di Bruxelles

Guinea Fowl with bell pepper sauce, "cannellini" beans, sweetcorn and Bruxelles sprouts

MELA

alle spezie con brioche all'orzo, panna acida

e sorbetto alla mela

Spiced apple with barley brioche, sour cream and apple sorbet

menu degustazione 240/ abbinamento vini 200

tasting menu 240/ wine pairing 200

i nostri menu degustazione sono serviti per l'intero tavolo

our tasting menus are served for the entire table

qui e ora

here and now

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

ANIMELLA DI VITELLO

alla cannella con carote e salsa al frutto della passione

Cinnamon flavoured 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

RAVIOLI

del plin farciti di anatra arrosto, zucca e capperi

"Plin ravioli" stuffed with roasted duck, pumpkin and capers

ROMBO

al latte, con funghi, mela verde e Pak Choi

Milk poached turbot, with mushrooms, green apple and Pak Choi

MANZO

con lumache, cavolo nero e radicchio

Beef with snails, kale and "radicchio"

CALDARROSTE

con pane, spezie e vino rosso

Chestnuts with bread, spices and red wine

menu degustazione 230 / abbinamento vini 200

tasting menu 230 / wine pairing 200

à la carte

It is possible to order à la carte choosing from the dishes of the tasting menus.

The blue lobster, mallard, roe deer tourte and hare, if chosen à la carte, will require a supplement from 15 to 25 euros according to the dish.

two courses + dessert 160 / three courses + dessert 220

CHEESE SELECTION

tasting of three pieces euro 30

tasting of five pieces euro 50

cacciagione

game

COLOMBACCIO

con royale di fegatini, mais, ortica e salsa Perigord

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

PERNICE

farcita, broccoli, cime di rapa e menta

Stuffed partridge, broccoli, turnip tops and mint

RISONE

con ostrica, fegato grasso, tartufo nero e fondo di cacciagione

"Risone" with oyster, foie gras, black truffle and game jus

GERMANO REALE

al cacao, nocciola, funghi e frutti rossi

Cocoa scented mallard, hazelnut, mushrooms and red fruits

TORTINO

di capriolo e fagiano con sedano rapa e verdure invernali

Roe deer and pheasant tourte with celeriac and winter vegetables

LEPRE

alla royale e ruote pazze

Hare à la royale and "ruote pazze"

MILLEFOGLIE

con crema di zucca, caffè e foglia di cappero

Mille-feuille with pumpkin cream, coffee and capers leaf

menu degustazione 300 / abbinamento vini 250

tasting menu 300 / wine pairing 250

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, amberjack, 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.

Kindly inform our colleagues about any of your allergies or intolerances