

*dieci anni di seta*

ten years of seta

#### OSTRICHE

con patate, friggirelli, caviale e salsa allo champagne

*Oysters with potatoes, friggirelli peppers, caviar and champagne sauce*

#### ASTICE BLU

arrosto con bagna cauda, seppia e bisque alla vaniglia

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

#### RISOTTO

con lampone e crema di erbe

*Risotto with raspberry and herbs cream*

#### RAVIOLI

del plin farciti di anatra arrosto, zucca e capperi

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

#### ANGUILLA

laccata al vino rosso con fegato grasso e salsa al rosmarino

*Red wine glazed eel with foie gras*

*and rosemary sauce*

#### PICCIONE

al cacao con nocciola, funghi e frutti rossi

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

#### RABARBARO

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

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

#### menu degustazione / abbinamento vini

*tasting menu / wine pairing*

*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 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 polenta allo zafferano, zuccina trombetta e cozze

*Red mullet with saffron scented polenta, trumpet squash and mussels*

#### AGNELLO

con funghi, crema di miso e aglio nero

*Lamb with mushrooms, miso and black garlic cream*

#### FRAGOLA

all'elisir di rosa con mousse di limone profumata alle erbe

e Chantilly al cardamomo

*Strawberry with rose elixir, herbs scented lemon mousse and cardamom Chantilly*

#### menu degustazione / abbinamento vini

*tasting menu / wine pairing*

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*

#### PETTO DI POLLO FICATUM

glassato al peperone con crema di cannellini e mais

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

#### MILLEFOGLIE

con verbena, prugna e gelato al pepe di Timut

*Mille-feuille with verbena, plum and Timut pepper 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

two courses + dessert

three courses + dessert

#### CHEESE SELECTION

tasting of three pieces

tasting of five pieces

Kindly inform our colleagues about any of your allergies or intolerances