

# 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*

## 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*

## 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 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*

## RAVIOLI

del plin farciti di anatra arrosto, zucca e capperi

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

## TRIGLIA

con carciofi, polenta allo zafferano e salsa di canestrelli

*Red mullet with artichokes, saffron scented polenta and queen scallops sauce*

## 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, partridge, turbot and pigeon, 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

# Tartufo nero

black truffle

## COLOMBACCIO

con royale di fegatini, mais, ortica e salsa Perigord

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

## TERRINA

di capriolo e bieta alla zingara con salsa Grand Veneur e tartufo nero

*Swiss chard and roe deer terrine "alla zingara" with Grand Veneur sauce and black truffle*

## RISONE

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

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

## ROMBO

al latte con funghi, mela verde, Pak Choi e tartufo nero

*Milk poached turbot with mushrooms, green apple, Pak choi and black truffle*

## PERNICE

farcita, broccoli, cime di rapa, menta e tartufo nero

*Stuffed partridge, broccoli, turnip tops, mint and black truffle*

## PICCIONE

al cacao con nocciola, funghi, frutti rossi e tartufo nero

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

## MILLEFOGLIE

con crema di zucca, caffè e foglia di capperi

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

menu degustazione 330 / abbinamento vini 250

*tasting menu 330 / 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,  
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