

la via del seto

seta's way

OSTRICHE

con patate, friggirelli e salsa allo Champagne

Oysters with potatoes, friggirelli peppers and Champagne sauce

ANIMELLA DI VITELLO

alla cannella con carote e salsa al frutto della passione

Cinnamon flavoured veal sweetbread with carrots and passion fruit sauce

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

AGNELLO

con pistacchio, spinaci, scalogno e salsa alla genziana

Lamb with pistachio, spinach, shallot and gentian sauce

PARFAIT ALLA LIQUIRIZIA

con cristalli di foglie di tabacco Kentucky,

pera e crema al caffè

Liquorice parfait with crystallized Kentucky tobacco leaves, pear and coffee cream

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, agretti,

salsa al cedro e aneto

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

ROMBO

con tofu, patate e funghi

Turbot with tofu, potatoes and mushrooms

PAPPARDELLE

con asparagi bianchi, latte di mandorla e lumache

Pappardelle with white asparagus, almond milk and snails

CONCHIGLIE

con crema di peperone, cetriolo, gin, caprino e pinoli

"Conchiglie" with bell peppers cream, cucumber, gin, goat cheese and pine nuts

ROGNONE

con lingua di vitello, crema di acetosella e rafano

Kidney with veal tongue, sorrel cream and horseradish

PETTO DI PICCIONE

arrosto con frutti rossi, pompelmo e Pak-Choi

Roasted pigeon breast with red fruits, grapefruit and Pak-Choi

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 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 langoustines, spiny lobster and blue lobster if chosen à la carte, will

require a supplement from 15 to 25 euros according to the request.

two courses + dessert 160 / three courses + dessert 210

CHEESE SELECTION

tasting of three pieces euro 25

tasting of five pieces euro 40

crostacei

crustaceans

SCAMPO

con zuppa di granseola, mozzarella, piselli allo zenzero e rabarbaro

Langoustine with spider crab soup, mozzarella, ginger scented peas and rhubarb

GAMBERI ROSSI

con royale di pollo, cappasanta, salsa al prezzemolo e asparagi

Red prawns with chicken royale, scallop, parsley sauce and asparagus

CANNELLONI

farfociti con magnosa, salsa ai funghi e crescione

"Cannelloni" stuffed with flat lobster, mushroom sauce and watercress

TORTELLINI

con mazzancolle e triglia, salsa allo sgombro e caviale

Tortellini with "mazzancolle" and red mullet, mackerel sauce and caviar

ARAGOSTA

alla curcuma con mousseline di carote, barbabietola agli agrumi,

alloro e cacciucco

Turmeric flavoured spiny lobster with carrot mousseline, citrus scented beetroot, bay leaf and "cacciucco"

ASTICE BLU

arrosto con bagna cauda, seppia e bisque alla vaniglia

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

FRAGOLA

con cedro, salsa all'aceto balsamico e gelato al sesamo

Strawberry with cedar, balsamic vinegar sauce and sesame ice cream

menu degustazione 300

tasting menu 300

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