

# 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, latte di mandorla e lumache

*Pappardelle with 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

farfati 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