

la via del seta

seta's way

OSTRICHE

con patate, friggitelli e salsa allo Champagne
Oysters with potatoes, friggitelli 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

PETTO DI POLLO FICATUM

con polvere di caffè, broccoli e pompelmo
Fig fed chicken breast with coffee powder, broccoli and grapefruit

PARFAIT ALLA LIQUIRIZIA

con cristalli di foglie di tabacco Kentucky,
pera e crema al caffè
Licorice 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

CONCHIGLIE

con crema di peperone, cetriolo, gin, caprino e pinoli
"Conchiglie" with bell peppers cream, cucumber, gin, goat cheese
and pine nuts

RISONE

con cime di rapa, tartufo nero, fegatini di pollo e acciughe
"Risone" with turnip tops, black truffle, chicken liver and anchovies

ROGNONE

con lingua di vitello, crema di acetosella e rafano
Kidney with veal tongue, sorrel cream and horseradish

AGNELLO

con pistacchio, spinaci, scalogno e salsa alla genziana
Lamb with pistachio, spinach, shallot and gentian sauce

MELA

alle spezie con brioche all'orzo, panna acida
e sorbetto alla mela cotogna
Spiced apple with barley brioche, sour cream and quince sorbet

menu degustazione 230 / abbinamento vini 180

tasting menu 230 / wine pairing 180

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

farciti 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 zafferano e gelato al sesamo
Strawberry with cedar, saffron scented 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