



DEGUSTATION MENU ANNIVERSARY - the dishes that tell our story 2004 - 2024

(7,8,13) Squids,mascarpone,pesto

(2,7) Scallops,lardo,fennel and agrumi

(7,13) Cappuccino oc cuttlefish and black truffle (Aestivium)

(1,7,9) Tortellini,game and tomatoes

(3,7,9) Potato in salt,yolk and black truffle (Aestivium)

(8,9) Pork belly and pistacchio

(1,3,7,8) Dessert

A' LA CARTE

APPETIZERS

(1,3,7,10) Battuta of beef,egg,mustard

(1,7) Prosciutto

(3,7) Roastbeef,wild asparagus and hollandaise of wine vinegar

(3,7) Egg,wild asparagues and prosciutto

(2,7)Langustine and leak

SOUPS

(7,9)Soup of celery and black truffle (Aestivium)

(2,7,8)Soup of wild asparagus and almonds

(1,2,4)Fish soup

PRIMI PIATTI

(1,7,9) Gnocchi of ricotta and vegetables

(1,7,9) Paccheri with rooster meat

(2,7) Spaghetti with mussels and wild asparagus

(1,2,3,7) Ravioli,spidercrabs and zabaglione

(1,7) Orzotto and wild garlic

MAIN COURSES

(4,7,9) Fish fillet,leak,olive oil

(9) Lamb and tomatoes

(7,13) Octopus,capers and chickpeas

(7) Parmigiana of vegetables

The tasting menus are served for the entire table

If you have any food allergies and/or intolerances, please ask our staff, who will provide you with appropriate information on our dishes

Allergens

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|--------------------------------------------------|----------------------------------------------------------|
| 1 Cereals containing gluten and products thereof | 8 Nuts: almonds, hazelnuts, walnuts and products thereof |
| 2 Crustaceans and products thereof | 9 Celery and products thereof |
| 3 Eggs and products thereof | 10 Mustard and products thereof |
| 4 Fish and products thereof | 11 Sesame seeds and products thereof |
| 5 Peanuts and products thereof | 12 Lupins and products thereof |
| 6 Soybeans and products thereof | 13 Molluscs and products thereof |
| 7 Milk and products thereof (including lactose) | |