

TASTING MENU

APETISER

ANCHOVIES WITH GREEN SAUCE, TOASTED BREAD AND AIOLI SAUCE

BUTTER SWEETBREAD, TARTAR SAUCE AND SAUERKRAUT

SPAGHETTI, MORELS AND CARPIONE EGG

VEAL COOKED IN MILK, WILD GARLIC AND ASPARAGUS

PREDESSERT

PASTIER, RICOTTA ICE CREAM AND CANDIED ORANGE PEEL

€ 55 DRINKS NOT INCLUDED

PLEASE COMMUNICATE ANY FOOD INTOLERANCES OR ALLERGIES

UPON REQUEST, YOU CAN CONSULT THE BOOK OF ALLERGENS CONTAINED IN EACH FOOD WE
SERVE/MARKET.

HOWEVER, IT SHOULD BE NOTED THAT, IN SOME CASES, DUE TO OBJECTIVE NEEDS, THE PREPARATION AND
SERVING OF FOOD AND DRINKS MAY INVOLVE SHARING AREAS AND UTENSILS. THEREFORE, THE POSSIBILITY
THAT THEY COME INTO CONTACT WITH OTHER FOOD PRODUCTS CONTAINING ALLERGENS CANNOT BE
RULED OUT

THE DISHES MARKED WITH AN ASTERISK HAVE UNDERGONE A NEGATIVE TEMPERATURE REDUCTION
PROCESS TO BEST PRESERVE THE QUALITY OF THE PRODUCT

“NATURAL/SPARKLING TREATED DRINKING WATER ACCORDING TO LEGISLATIVE DECREE NO. 181 OF JUNE
2003

A' LA CARTE

STARTERS

A PLATE OF TRADITIONAL STARTERS 20

CAPPUCCINO E BRIOCHE (CHEESE MOUSSE, SAVOURY CROISSANT) 18

ANCHOVIES WITH GREEN AND AIOLI SAUCE, TOASTED BREAD* 16

BUTTER SWEETBREAD, TARTAR SAUCE AND SAUERKRAUT 18

RAW AMBERJACK, BASMATI, SPRING VEGETABLES, SWEET AND SOUR SAUCE* 18

FIRST COURSES

TAGLIATELLE BY MASSIMO TORRENCO WITH SAUSAGE RAGU 20

TRADITIONAL SMALL RAVIOLI* 18

POTATO GNOCCHI WITH RABBIT RAGÙ* 18

RISOTTO, WILD GARLIC, MAZZARA PRAWN AND FRIED SHALLOT* 20

SPAGHETTI, MORELS AND CARPIONE EGG 18

MAIN COURSES

LAMB RUMP, STUFFED MORELS 20

VEAL COOKED IN MILK, WILD GARLIC AND ASPARAGUS 18

ASPARAGUS, VANILLA TARTARE AND CRISPY RAW HAM 16

ROASTED AND FRIED CUTTLEFISH, PEAS AND BACON 19

CLASSIC FINANZIERA * 20

A SELECTION OF CHEESES WITH CUGNA' AND MUSTARD 16