Executive Chef

Stefano Marzetti… Timeless Moments



Barbecued Celeriac Carpaccio
Crispy roveja pea wafers, spiced golden kiwi and rosemary-scented porcini mushroom caramel

Artichoke Rocher
Egg yolk, Jerusalem artichoke purée, puntarelle salad and candied lemon

Deconstructed Octopus Cacciatora style
Turmeric-scented crunchy polenta and smoked aubergine purée

Burrata and Lime Cappellotti pasta
Red prawn bouillabaisse and Mediterranean-flavoured breadcrumbs

Milanese-Style Crispy Risotto
Wild mushroom medley and Parmigiano Reggiano fondue

Crispy Monkfish
Spello chickpeas, leeks and black truffle-scented cuttlefish ribbons

Persimmon & Gorgonzola
Toasted Focaccia, Marjoram-Scented Caramelised Persimmon and Gorgonzola Ganache

Tart Tatin
Annurca Apples "Tatin Style", Crispy Puff Pastry and Vanilla Parfait

210€ Per Person

Wine pairing
Basic 5 glasses 85€

Wine pairing
Premium 6 glasses 145€

…Tempo di Tartufo Bianco

65°C Organic Egg
Castelmagno cheese foam, woodland mushrooms and crispy potato chips

Piedmontese Fassona Beef Tartare
Piedmont hazelnuts and Red Cow Parmigiano Reggiano

Tagliolini Pasta Butter emulsion

Slow-Cooked Milk-Fed Veal
Valdostana fondue, seasonal vegetable bouquet and braised potatoes

White Chocolate Praliné
Strawberry tree honey

500 € Per Person

Wine pairig
Prestige 5 Glasses 300€

The tasting menu is:
to be ordered by 2:00 PM for Lunch and by 10:00 PM for Dinner
The tasting menu must be ordered for the entire table

Menù a la Carte

2 COURSES : €115

3 COURSES : 2 COURSES + Dessert €150

3 COURSES: Starter, Middle course and Main course €160

4 COURSES : Starter, Middle course, Main course + Dessert €175

Additional dish € 35

Vegan dishes available upon request

Starters:

Selection of David Hervé Oysters
½ Dozen

Selection of Caviar "CALVISIUS"
Oscietra, 24K , Beluga
Supplement €100 for 30 g

Symphony of Raw Fishes and Crustaceans
with Spiced Whole Grain Couscous
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Deconstructed Octopus Cacciatora style
Turmeric-scented crunchy polenta and smoked aubergine purée

Beef Tartare
Toasted hazelnuts, Castelmagno cheese foam and Nebbiolo-marinated beetroot

Foie Gras Escalope
Port-poached pears, almond financier and single-origin cacao sorbet

Artichoke Rocher
Egg yolk, Jerusalem artichoke purée, puntarelle salad and candied lemon

Barbecued Celeriac Carpaccio
Crispy roveja pea wafers, spiced golden kiwi and rosemary-scented porcini mushroom caramel

Pan-Fried Egg with Alba White Truffle
Supplement +€100

Soup, Risotto and Pasta:

Seasonal vegetable minestrone
with Farro and baby spinach

"French Style" gratinated onion soup with two cheeses

Milanese-Style Crispy Risotto
Wild mushroom medley and Parmigiano Reggiano fondue

Risotto or Tagliolini pasta with Alba White Truffle

Supplement +€100

Lagrein Tagliatelle pasta
Venison ragù, thyme-scented Viterbo chestnuts and black salsify purée

Burrata and Lime Cappellotti pasta
Red prawn bouillabaisse and Mediterranean-flavoured breadcrumbs

Potato Gnocchi
Confit cod, artichokes, a blend of peppers and wild mint gel

Fusilloni pasta with Creamy Castelmagno Cheese
Crispy guanciale, leeks and Mantuan pumpkin

Fish:

Amberjack with Rose Petal Osmosis
Seaweed, confit plums, parsnip and coconut curry milk

Turbot fillet Meunière style
Mint-scented artichokes and sweet potato cannolo

Crispy Monkfish
Spello chickpeas, leeks and black truffle-scented cuttlefish ribbons

Meat:

Iberico Pork Shoulder
Broccoli variations, persimmon, burrata cheese and toasted almonds

"Barbarie" duck à l'orange
caramelized green apple and black cabbage

BBQ-Wrapped Guinea Fowl
Mantuan pumpkin, Borettane onions, chestnuts and dark beer sauce

Slow-Cooked Milk-Fed Veal
Valdostana fondue, seasonal vegetable bouquet and braised potatoes
White truffle Supplement +€100

Farmer's Market Fresh Vegetables

Italian Cheeses Platter

For food intolerances and allergies, please ask our staff for assistance
A constantly updated ingredient book is available upon request
We endeavour to source our ingredients from suppliers who follow sustainable practices

(*) Frozen at source
(**) Product intended to be consumed raw or nearly raw, treated in accordance with EC Regulation No. 853/2004