



RADICI

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RISTORANTE



## Menu “Radici”

### **Maggio**

Peas, Cherries, Cremosina and Wild strawberries

### **My Minestrone**

Tubetti pasta, Alfina legumes, spring textures

### **Red Turnip<sup>3</sup>**

Mustard and Wild Herbs

### **Rhubarb**

Almond and Pink Pepper

### **Tasting Menu €85,00**

**Wine pairing (3 glasses) €30,00**

“Radici”, an essential part of life on **Earth**,  
remind us that, it is in their connection  
that the essence and magic of hidden **Life**  
and the alchemy, in our cuisine, born.  
Our **Roots** are bound to the land,  
to time, and to the call of **Nature**.

## Menu “Origine”

### **White & Green**

Asparagus, “Mangalitza” Lardo and Burnt Lemon

### **Gnocchi in Umbria**

Genovese sauce of “Cinturello Orvietano Urbevetus ®”  
12-month aged sheep’s Canestrato “Torre Alfina”

### **Herb-Crusted Lamb**

Swiss Chard, Melting Spring Onion and Agretti

### **Les Fromages**

Selection of “Secondo Altopiano” Cheeses

### **Aromatic Citrus**

Verbena, Azteco and Rosemary

### **Tasting Menu € 105,00**

**Wine pairing (4 glasses) € 45,00**

Concepts such as “Origin,” **Territory**, Traditions, and Rituals,  
together with a sense of **Belonging**,  
contribute to creating deep bonds,  
describing how my cuisine **Intertwines**  
time and the wisdom of a deeply rooted culture,  
with the sharing and knowledge of a deeply rooted culture.

The menu is subject to seasonal availability of ingredients.

We recommend that the same tasting menu be chosen for the entire table.



## Menu “Condividere”

### **Spring tartlet**

Marinated Trout, Artichokes, Marjoram

### **Free-Range Rabbit**

Tricolor Carrots, Saffron

### **Mediterranean Plin**

Red mullet, green olives, Salicornia

### **Risotto Umami**

Eel, 50-month-aged Parmigiano Reggiano, Saba

### **Sea & Land**

Salt Cod, Broad Beans, Snow peas

### **Maturation**

pigeon aged in Beeswax, Umeboshi,  
Black garlic and Bay leaf

### **Arabica Chocolate**

Coffee, Cardamom

**Tasting Menu € 125,00**

**Wine pairing (4 glasses) € 60,00**

The “Sharing” of knowledge,  
the openness to **Communication**.

The expression of a **Journey**  
that has shaped my path and culinary **Culture**.

“Condividere” is the great act that enriches our culinary **Experience**.

## Menu “Percorso Libero”

**Freedom** of choice and **Expression**  
are the cornerstones of a **Cuisine**  
ready to convey **Emotions**,  
creating a tailored experience  
to be shared.

**1 Course € 35,00**

**2 Courses € 60,00**

**3 Courses € 75,00**

The menu is subject to seasonal availability of ingredients.

We recommend that the same tasting menu be chosen for the entire table.

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