



LA SPERANZINA

ACCOMPANYING OUR FINGER FOOD...

Franciacorta DOCG Dosaggio Zero "Blanc de Blancs", Cavalleri <i>(Chardonnay)</i>	€ 14
Champagne Ay Brut "Special Cuvée", Bollinger <i>(Pinot Nero 60%, Chardonnay 25%, Pinot Meunier 15%)</i>	€ 18
Lugana DOC "Vitium", Armea, 2019 <i>(Turbiana)</i>	€ 9
A. Bourgogne Blanc c. "Cuvee Saint Vincent", Vincent Girardin, 2015 <i>(Chardonnay)</i>	€ 12

THE WATERS...

Oxigenia <i>(Water enriched whit ozone, still/sparkling, R.F. <172> MG/L)</i>	€ 6
Lurisia <i>(Still or sparkling water R.F. 34,8 MG/L)</i>	€ 7
Perrier <i>(French sparkling water R.F. 479 MG/L)</i>	€ 8




DEGUSTATION MENU “Freehand...”
(Exclusively for the whole table)
€ 100 per person with seven courses

An exciting menu full of new culinary experiences and experiments created by our chef Fabrizio Molteni...
Who always discovers new ingredients and methods for Menu preparations

DEGUSTATION MENU “Our history...”
(Exclusively for the whole table)
€ 90 per person with five courses

Crispy scampi and sea bass, lemon, chive, <i>fruit and vegetables</i> (1-2-4-9)	€ 35 *
Tartare of scallops “pizzaiola style” (4-7-14)	€ 28 *
Tortelli with gorgonzola and mascarpone, Breton lobster, walnuts (1-2-3-7-8-9)	€ 35 *
Morone fish from the Ligurian Sea in the salamander oven, potatoes melted with beurre noisette, roast sauce reduction (4-7)	€ 35 *
Pre dessert	
Camomile and lemon, almond, Garda oil (3-7-8)	€ 16 *
Small sweet delicacies (1-3-7-8)	

DEGUSTATION MENU “Vegetarian”
(Exclusively for the whole table)
€ 80 per person with five courses

“Coque Royal” ... (3-7)	
Parmesan and black truffle soufflè, Franciacorta sauce (À LA CARTE waiting time 25 minutes) (3-7)	€ 25 *
Rice melted with beet extraction, horseradish sauce (7)	€ 28 *
Cardoncello cooked in clay, vegetable extract with black pepper (9-5)	€ 30 *
Pre dessert	
Hazelnut and lemon (8) 	€ 16 *
Small sweet delicacies (1-3-7-8)	

*À LA CARTE prices




À LA CARTE...

Mackerel cooked on the skin with its fat, apple spiced with salt, pumpkin, beurre blanc (4-5-7)	€ 27
“Raw fish” (5 courses) (2-4-14)	€ 51
Sturgeon in confit, caviar, black cabbage leaf and extract, stock reduction (4-5-7)	€ 28
Pheasant poché cooked with Sichuan pepper, Albufera sauce, black truffle and mulled lettuce hearts (5-7-9)	€ 27
Rice cooked in Parmesan crusts broth, Madera sauce, toasted sage (5-7-9)	€ 29
“Struncatura” in “coral” extract and toasted sesame, raw red prawns and sour sprouts (1-2-3-5-6-11-12)	€ 31
Roasted potatoe gnocchi, snails in sweet garlic stew, green sauce (1-7-3)	€ 28
Calamarata au gratin, pheasant thin ragù, Soubise sauce, black truffle (1-3-7-9)	€ 27
Loabster cooked with garlic and butter, seasoned chicory, Bordolese sauce (2-7)	€ 55
Grilled mullet, cabbage and Bouillabaisse concentrate (2-4-9)	€ 36
Baked umbrine Ratte potatoes, artichokes and black truffle (per 2, 3, 4... people) (4)	€ 38 pp
Roasted pigeon, roots glazed with kombucha coffee and cooking reduction (7)	€ 38
Pork belly crispy and caramelized in teriyaki, Hummus and persimmons (7-9-11)	€ 35
Roe deer “nocetta”, cauliflower in confit, bitter sauce with 100 herbs (7)	€ 36
Selection of cheese, Bread, “Sampi” honey, jams (according to the season) (1-3-7-8-10)	€ 25
Mixed salad	€ 8
Baked potatoes flavored with fine herbs	€ 8
Grilled vegetables	€ 10



OUR PATISSERIE...

Camomile and lemon, almond, Garda oil (3-7-8)	€ 16
Paris Brest with pistachio, kumquat, Garam Masala (3-7-8)	€ 16
The Millefoglie: puff pastry with fresh Normandy butter, Chantilly cream with Thaitian vanilla, salted caramel (1-7)	€ 16
Dark chocolate soufflè, mandarin sorbet (waiting time 25 minutes) (8)	€ 18
Hazelnut and lemon (8) 	€ 15
“Poker” of tastes from our patisserie in 4 services (1-3-7-8)	€ 26
Ice cream: Madagascar vanilla cream, Tahiti vanilla cream, salted pistachio nuts cream (3-7-8)	€ 13
Sorbets: Lemon, mandarin	€ 13
Fresh fruit (according to availability)	€ 15

The menu might be changed according to the offers of the market

Cover € 8

*We kindly ask you to inform us about
possible allergies and/or food intolerances*

In this restaurant we serve products
which contain or can contain allergens according to:
ANNEXE II of the regulation EU N° 1169/2011

The menu might be changed according to the offers of the market.

For the preparation of some of our plates we use natural food additives.

Fish destined for raw consumption has been undertaken
to a preventive treatment, which corresponds to the regulations
and could afterwards be kept at a temperature of
≤ -18° C for 24 hours / -35° C for 15 hours (Reg. EC 853/04).

Please note that smoking is not permitted in this restaurant
according to the law of 16th January 2003 n. 3 art 5.