



LA SPERANZINA

ACCOMPANYING OUR FINGER FOOD...

Franciacorta DOCG dosage 2 gr/lt "Blanc de Blancs", Cavalleri <i>(Chardonnay)</i>	€ 15
Champagne Ay Brut "Special Cuvée ", Bollinger <i>(Pinot Nero, Chardonnay, Pinot Meunier)</i>	€ 18
Lugana DOC "Vitium", Armea, 2020 <i>(Turbiana)</i>	€ 9
A. Bourgogne Blanc c. "Selection", P. et M. Jacqueson, 2019 <i>(Chardonnay)</i>	€ 15

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)

€ 110 per person with seven courses

An exciting menu in the name of experimentation, but also connected with tradition, created by our chef Fabrizio Molteni who always discovers new ingredients and finds original techniques for combining them in his food preparation.

DEGUSTATION MENU “Our history...”

(Exclusively for the whole table)

€ 90 per person with five courses

Crispy scampi and sea bass,
lemon, chive, *fruit and vegetables* € 36*

Tartare of scallops “*pizzaiola style*” € 31*

Tortelli with gorgonzola and mascarpone,
Breton lobster, walnuts € 35*

Broiled Morone fish, see fruits, curry and coconut sauce € 36*

Pre dessert

Bitter chocolate 72%,
milky chocolate and passion fruit, crunchy gianduja € 18*

Small sweet delicacies

DEGUSTATION MENU “Vegetarian”

(Exclusively for the whole table)

€ 80 per person with five courses

“Coque Royal”...

“Summer 2021” € 27*

Carosello cucumber lemon and mint, greek goat yogurt,
Torpedino tomatoes marinated in its fermented juice,
pickled yellow zucchini, oxalis, sprouts, vegetable extract

Small ravioli of “Babbaganoush”,
burrata and fresh oregano sauce € 27*

Seasonal vegetables in millefeuille crust,
black summer truffle € 31*

Pre dessert

Coconut, mint and chocolate  € 16*

Small sweet delicacies

**À LA CARTE prices*



À LA CARTE...

Purple prawns in essential levisticum oil soft goat milk curd € 36

“Raw fish” in five courses € 55

Cuttlefish “Black & Gold” on zimino sauce € 28

Terrine of lobster and Guinea fowl,
lettuce heart dressed with shellfish Aurora sauce € 31

“Riso, oro e zafferano” € 36

In occasion of the 40th anniversary of the iconic dish
Tribute of our Chef Fabrizio Molteni
to his MAESTRO GUALTIERO MARCHESI

Cold spaghetti salad,
“arrabbiata” with fermented tomato,
herring caviar, basil € 32

Paccheri, fennel and lake sardines € 28

Closed cannelloni,
beef tail, Soubise sauce and black truffle € 28

Roasted Eel, shogayaki sauce and spring onions € 36

Breton lobster “*mi-cuit*”,
celery and sweet sauce of fermented and not fermented pepper € 55

Sea bass from Olbia in salt crust,
patatoes and salmoriglio sauce
(per 2, 3, 4... people) € 38 pp


Te Mana Lamb chops “*à la poele*”,
violet aubergines, mint and lightly spiced tomatoes € 37

Chicken like a Caesar Salad € 36

Selection of cheese,
Bread, jams (according to the season) € 26



OUR PASTRY...

Bitter chocolate 72%, milky chocolate and passion fruit, crunchy gianduja	€ 18
Clafoutis with peaches, rocket sorbet	€ 16
Cheesecake, greek goat yogurt, mango and blueberry in black tea kombucha	€ 16
Tatin of Marinda tomatoes, datterini tomatoes and strawberry sorbet	€ 16
Coconut, mint and chocolate 	€ 16
“Poker” of tastes from our patisserie in 4 services	€ 26
Ice cream: Madagascar vanilla cream, Tahiti vanilla cream, salted pistachio nuts cream	€ 13
Sorbets: lemon and strawberry	€ 13
Fresh fruit (according to availability)	€ 16

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.