



LA SPERANZINA

ACCOMPANYING OUR FINGER FOOD...

Franciacorta DOCG Dosaggio Zero "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. "Cuvée Saint Vincent", Vincent Girardin, 2015 <i>(Chardonnay)</i>	€ 12

THE WATERS...

Oxigenia <i>(Water enriched with 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)	€ 36*
Tartare of scallops “ <i>pizzaiola style</i> ” (4-7-14)	€ 29*
Tortelli with gorgonzola and mascarpone, Breton lobster, walnuts (1-2-3-7-8-9)	€ 35*
Broiled Morone fish, see fruits, curry and coconut sauce (4-5-7-9-13-14)	€ 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)	
Potato! Sweet potato terrine, potato glaze, crispy potato, potato crumble (1-5-6-7-9)	€ 25*
Small ravioli of “Babbaganoush”, burrata and fresh oregano sauce (1-3-7-8-9)	€ 27*
Seasonal vegetables in millefeuille crust, black summer truffle (1-3-5-7-8-9)	€ 30*
Pre dessert	
Chocolate almond milk and meringue praline (6-8) 	€ 16*
Small sweet delicacies (1-3-7-8)	

*À LA CARTE prices




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À LA CARTE...

Purple prawns in essential levisiticum oil soft goat milk curd (2-4-5-7)	€ 36
“Raw fish” (5 courses) (2-4-14)	€ 53
Cuttlefish “Black & Gold” on zimino sauce (9-4-14)	€ 28
Duck, elder, cherries and lightly smoked foie gras (7-9)	€ 27
Rice, carrot, ginger and pollen (6-7-9-11-12)	€ 29
Cold spaghetti salad, “arrabbiata” with fermented tomato, herring caviar, basil (1-3-4) <i>Tribute of our Chef Fabrizio Molteni to his MAESTRO GUALTIERO MARCHESI</i>	€ 32
Fusilloni in crusco pepper concentrate, soft and crispy suckling pig (1-3-9)	€ 28
Ravioli “certosina” in water cress sauce (1-2-3-4-7-9)	€ 28
Luccio Perca, “à la poele”, rocket and tomato (4-5-7-9)	€ 35
Breton Lobster “mi-cuit”, celery and sweet sauce fermented pepper (2-5-7-9)	€ 55
Branzino from Olbia in salt crust, patatoes and salmoriglio sauce (per 2, 3, 4... people) (4-9)	€ 38 pp
Rosted lamb loin “Te mana”, dandelion, mentaiko, almond (4-7-8)	€ 37
The rabbit and its carrot (1-5-7-9-10)	€ 35
Selection of cheese, Bread, “Sampi” honey, jams (according to the season) (1-3-7-8-10)	€ 26



OUR PATISSERIE...

Camomile and lemon, almond, Garda oil (3-7-8)	€ 16
Clafoutis, lavender scented cherries, hazelnut (1-3-7-8)	€ 16
Cheesecake, greek goat yogurt, mango and blueberry in black tea kombucha (3-7-8-11)	€ 16
Charlotte of fennel, liquorice and lime (3-7-8)	€ 16
Chocolate almond milk and meringue praline (6-8) 	€ 16
“Poker” of tastes from our patisserie in 4 services	€ 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)	€ 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.