



LA SPERANZINA





## SUBSTANCES AND PRODUCTS THAT CAUSE ALLERGIES O INTOLERANCES

1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof.
2. Crustaceans and products thereof.
3. Eggs and products thereof.
4. Fish and products thereof.
5. Peanuts and products thereof.
6. Soybeans and products thereof.
7. Milk and products thereof (including lactose).
8. Nuts namely: almonds (*Amygdalus communis* L), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.)K. Koch), Brazil nuts (*Bertholletia excels*), pistachio nuts (*Pistacia vera*), Macadamia or Queensland nuts *Macadamia ternifolia*), and products thereof, expect for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.
9. Celery and products thereof.
10. Mustard and products thereof.
11. Sesame seeds and products thereof.
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO<sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.
13. Lupin and products thereof.
14. Molluscs and products thereof.

THE NUMBERS NEXT TO THE SINGLE DISCHES REFER TO THE LIST MENTIONED ABOVE.

## ACCOMPANYING OUR FINGER FOOD...

Franciacorta DOCG dosage 2 gr/lt "Blanc de Blancs", Cavalleri ( <i>Chardonnay</i> )	€ 15
Champagne Le Mesnil sur Oger "Blanc de Blancs", Delamotte ( <i>Chardonnay</i> )	€ 20
Lugana DOC "Vitium", Armea, 2020 ( <i>Turbiana</i> )	€ 10
A. Pouilly-fumé C. "Terres Blanches", Domaine du Bouchot, 2020 ( <i>Sauvignon</i> )	€ 15

## THE WATERS...

Oxigenia ( <i>Water enriched whit ozone, still/sparkling, R.F. &lt;172&gt; MG/L</i> )	€ 7
Lurisia ( <i>Still or sparkling water R.F. 34,8 MG/L</i> )	€ 8
Perrier ( <i>French sparkling water R.F. 479 MG/L</i> )	€ 9

## DEGUSTATION MENU “Our history...”

*(For the whole table only)*

€ 110 per person with five courses

€ 130 per person with seven courses

Available at lunch until 2:00 p.m., dinner until 10:00 p.m.

Since 2008 Crispy scampi and sea bass,  
lemon, chive, fruit and vegetables (1-2-4-9)

Since 2020 Tartare of scallops “pizzaiola style” (4-7-14)

Since 2012 Tortelli with gorgonzola and mascarpone,  
Breton lobster, walnuts (1-2-3-7-8-9)

Since 2017 Broiled Morone fish,  
braised roman lettuce and its sour sauce (4-5-6)

Pre dessert

Since 2019 Apricot Clafoutis,  
apricot sorbet and creamy almond (1-3-7-8)

Small sweet delicacies (1-3-7-8)

*In addition, if you like:*

Since 2020 Lukewarm spaghetti salad,  
smoked butter, apple extract, oyster and caviar (1-3-4-9-14)

Since 2021 Chicken “à l’ancienne”,  
roasted corn, milk of corn, caramelized pop-corn (7-9)

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

Cover € 9

## DEGUSTATION MENU “Today...”

*(For the whole table only)*

€ 130 per person with seven courses

€ 150 per person with nine courses

Available at lunch until 1:30 p.m., dinner until 9:30 p.m.

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.

Shiso,  
local beef Garronese knife beaten flavored with chopped bacon,  
beet, ponzu gel and bergamot cream (5-6)

Lobster and Guinea fowl,  
lettuce heart with aurora sauce and shellfish (2-3-5-7)

Mezze maniche pasta in fennel umami,  
sardines, raisins soaked in honey, dill (1-3-4-5-8)

“Vertical Rice”  
(Risotto, sumiso, lemon, black garlic, vegetal gravy, burned leek)  
(5-6-7-11)

Monk fish “à la poele”,  
spinaches, foie gras, pine corn and Périgord sauce (3-4-5-6-7-8)

Roasted loin of lamb Te Mana,  
pissenlit, mentaiko and almond (4-7-8)

The Babà... chartreuse,  
apple in osmose, apple and verveine sorbet (1-3-7)

*In addition, if you like:*

Summer 2022  
Katsu-Sando of aubergine Parmigiana (1-3-5-6-7)

Bitter chocolate 72%,  
milky chocolate and passion fruit, crunchy gianduja (3-6-7-8)

## À LA CARTE...

€ 80 (only at lunch) per each person with two courses

€ 95 per each person with two courses and dessert

€ 115 per each person with three courses

€ 130 per each person with three courses and dessert

### Summer 2022

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lemon, chive, fruit and vegetables (1-2-4-9)

Since 2020 Tartare of scallops "pizzaiola style" (4-7-14)

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Lobster and Guinea fowl,  
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### "Vertical Rice"

(Risotto, sumiso, lemon, black garlic, vegetal gravy, burned leek)  
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Since 2012 Tortelli with gorgonzola and mascarpone,  
Breton lobster, walnuts (1-2-3-7-8-9)

Since 2020 Lukewarm spaghetti salad,  
smoked butter, apple extract, oyster and caviar (1-3-4-9-14)

Mezze maniche pasta in fennel umami,  
sardines, raisins soaked in honey, dill (1-3-4-5-8)

Since 2017 Broiled Morone fish,  
braised roman lettuce and its sour sauce (4-5-6)

Monk fish "à la poele",  
spinaches, foie gras, pine corn and Périgord sauce (3-4-5-6-7-8)

Roasted loin of lamb Te Mana,  
pissenlit, mentaiko and almond (4-7-8)

Since 2021 Chicken "à l'ancienne",  
roasted corn, milk of corn, caramelized pop-corn (7-9)

Selection of cheese,  
bread, jams (according to the season) (1-3-7-8-10)

The Babà... chartreuse,  
apple in osmose, apple and verveine sorbet (1-3-7)

Bitter chocolate 72%,  
milky chocolate and passion fruit, crunchy gianduja (3-6-7-8)

Since 2019 Apricot Clafoutis,  
apricot sorbet and creamy almond (1-3-7-8)

Fresh made vanilla ice cream (3-7)

*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.