



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>	€ 20
Lugana DOC “Vitium”, Armea, 2020 <i>(Turbiana)</i>	€ 10
A. Macon Village C. “Macon Village”, J. M. Boillot, 2019 <i>(Chardonnay)</i>	€ 15

THE WATERS...

Oxigenia <i>(Water enriched whit ozone, still/sparkling, R.F. <172> 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 “Freehand...”

(Exclusively for the whole table)

€ 120 per person with seven 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.

DEGUSTATION MENU “Our history...”

(Exclusively for the whole table)

€ 105 per person with five courses

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

Since 2008 Crispy scampi and sea bass, € 39*
lemon, chive, fruit and vegetables

Since 2020 Tartare of scallops “pizzaiola style” € 34*

Since 2012 Tortelli with gorgonzola and mascarpone, € 38*
Breton lobster, walnuts

Since 2017 Broiled Morone fish, € 39*
whipped potato with hazelnut butter, reduced roasted meat

Pre dessert

Since 2018 Bitter chocolate 72%, € 19*
milky chocolate and passion fruit, crunchy gianduja

Small sweet delicacies



À LA CARTE...

(minimum 2 courses)

Celeriac, orange, rocket and Grana Padano € 31

Mackerel cooked on the skin with its fat, € 31
apple spiced with salt, pumpkin, beurre blanc

“Raw fish” in five courses € 59

Lobster and Guinea fowl, € 33
lettuce heart seasoned with shellfish “Aurora” sauce

Squared spaghetti in friarielli extraction, € 32
hazelnut oil and black truffle

“Vertical Rice” € 34
(Risotto, sumiso, lemon, black garlic, vegetable broth, roasted leek)

Spaghetti, beetroot, laurel and oysters € 35

Roasted potato gnocchi, € 32
snails in sweet garlic cream, green sauce

Roman broccoli in foil € 35

Sea bream “à la poêle”, € 40
spring onion, shogayaki sauce

Breton lobster “mi-cuit”, cabbage, carrots and orange € 58

Roasted rump of lamb “Te Mana”, € 40
its sauce with mint oil, Jewish artichoke


Pigeon “à l’ancienne”, € 40
bitter roots miso glazed, Bordeaux sauce

Selection of cheese, € 30
bread, jams (according to the season)

**À LA CARTE prices*



OUR PASTRY...

Bitter chocolate 72%, milky chocolate and passion fruit, crunchy gianduja	€ 19
La Millefoglie: puff pastry with fresh Normandy butter, Chantilly cream with Thaitian vanilla, salted caramel	€ 19
Coffee soufflè with Baileys ice-cream (<i>waiting time 25 minutes</i>)	€ 19
Pavlova, almond and citrus fruits 	€ 19
“Poker” of tastes from our patisserie in 4 services	€ 28
Ice cream: Madagascar vanilla cream, Tahiti vanilla cream, salted pistachio nuts cream	€ 15
Sorbets: lemon and pink grapefruit	€ 15
Fresh fruit (according to availability)	€ 19

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

Cover € 9

*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.