



LA SPERANZINA





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## 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, 2021 ( <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)*

€ 125 per person with five courses

€ 145 per person with seven courses

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

The iconic dishes that signaled our history

Welcome delicacies

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

Since 2020 Lavaret tartare “pizzaiola” style (3-4-7)

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

Dal 2017 Morone fish, skewerflavor sauce, cereal bread (1-4-7-11)

Pre dessert

Dal 2022 Our Marron Glassè,  
dark chocolate, chestnut ice cream, lemon gel, milk meringue (1-3-7-8)

Small sweet delicacies

*In addition, if you like:*

Dal 2022 Durum wheat pasta “cacio & pepe”,  
snails in sweet garlic stew, cress (1-7-9)

Dal 2021 Pheasant filled with chestnuts, pomegranate sauce (7)

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

Cover € 9

## DEGUSTATION MENU “Today...”

*(For the whole table only)*

€ 145 per person with seven courses

€ 165 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.

Welcome delicacies

Sheep tartare, smoked yolk cream, squid juice (3-4-7-10)

Mackerel, apple, caviar, beurre blanc (3-4-7)

Spaghetti, beetroot, pink oysters, laurel (1-3-4-7-14)

Risotto, “friarelli”, almond, Norcia black truffle (7-8)

Roasted John Dory fish, artichokes (4-7)

Venison sirloin “à la Poêle”,  
pumpkin, kale, Grand Veneur sauce (7-10)

Pre dessert

Carrot, carrot, carrot... (7-8)

Small sweet delicacies

*In addition, if you like:*

Carrot marbrè, pollen, germinated seeds (10)

Puffed rose cake, hazelnut Chantilly, salted orange (1-3-7-8)

## À LA CARTE...

€ 90 (only at lunch) per each person with two courses

€ 110 per each person with two courses and dessert

€ 130 per each person with three courses

€ 150 per each person with three courses and dessert

Carrot marbrè, pollen, germinated seeds (10)

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

Since 2020 Lavaret tartare “pizzaiola” style (3-4-7)

Mackerel, apple, caviar, beurre blanc (3-4-7)

Sheep tartare, smoked yolk cream, squid juice (3-4-7-10)

Risotto, “friarelli”, almond, Norcia black truffle (7-8)

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

Spaghetti, beetroot, pink oysters, laurel (1-3-4-7-14)

Dal 2022 Durum wheat pasta “cacio & pepe”,  
snails in sweet garlic stew, cress (1-7-9)

Dal 2017 Morone fish, skewerflavor sauce, cereal bread (1-4-7-11)

Roasted John Dory fish, artichokes (4-7)

Venison sirloin “à la Poêle”,  
pumpkin, kale, Grand Veneur sauce (7-10)

Dal 2021 Pheasant filled with chestnuts, pomegranate sauce (7)

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

Carrot, carrot, carrot... (7-8)

Dal 2022 Our Marron Glassè,  
dark chocolate, chestnut ice cream, lemon gel, milk meringue  
(1-3-7-8)

Puffed rose cake, hazelnut Chantilly, salted orange (1-3-7-8)

Vanilla ice cream whipped at the moment (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.