

DEGUSTATION MENU *by Delfo Schiaffino*

“La Purezza”

*(For the whole table only)*

€ 130 per person with four courses

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

€ 150 per person with six courses

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

€ 170 per person with eight courses

*Available at dinner until 9:00 p.m.*

Canapé

Mazara Red Prawn

Razor Clam / Tomato / Yuzu / Cuttlefish Ink

Black Pork “Bottoni” Fresh Pasta

Nashi Pear / Pioppini Mushrooms / Red Onion from Tropea

Parmesan 36 months / Colonnata Lard

Morone Fish from the Ligurian Sea

Pumpkin / Lettuce / Vadouvan / Alternanthera

Pre Dessert

“Orangerà”

Cheesecake / “Sanguinella” Orange / Mandarin / Bergamot / Vermouth

Small Pastries

*In addition, if you like:*

Foie Gras

Raspberry / Fine Black Truffle / Red Porto Wine

Red Angus Fillet

Jerusalem Artichoke/ Pomme Soufflé / Modena Balsamic Vinegar

*... and again:*

“The Rose...”

Beetroot / Wasabi / Green Apple / Coconut / Lime / Crème Fraîche

“Armellina” Almond

Lemon / Fennel

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

*Cover € 10*

## À LA CARTE...

€ 95 (only at lunch) per each person with two courses

€ 115 per each person with two courses and dessert

€ 140 per each person with three courses

€ 155 per each person with three courses and dessert

### “The Rose...”

Beetroot / Wasabi / Green Apple / Coconut / Lime / Crème Fraîche

### Mazara Red Prawn

Razor Clam / Tomato / Yuzu / Cuttlefish Ink

### White Sturgeon

Horseradish / Smoked Ponzu / Mint / Char Caviar

addition of Caviar Beluga “Amur” Voyage *upon request 10 g € 30*

### Foie Gras

Raspberry / Fine Black Truffle / Red Porto Wine

### Black Pork “Bottoni” fresh Pasta

Nashi Pear / Pioppini Mushrooms / Red Onion from Tropea

Parmesan 36 months / Colonnata Lard

### Spaghettone

Wild Broccolis / Clams / Lemon / Espelette Pepper

“Gobbetto” Shrimps / Courgette Flower

### Breton Blue Lobster

Cauliflower / Baby Spinach / Raspberry / Red Raisins / Madeira

*supplement € 40*

### Morone Fish from the Ligurian Sea

Pumpkin / Lettuce / Vadouvan / Alternanthera

### Red Angus Fillet

Jerusalem Artichoke / Pomme Soufflé / Modena Balsamic Vinegar

### Selection of Cheese

Bread, Jams (according to the season)

### “Orangeria”

Cheesecake / “Sanguinella” Orange / Mandarin / Bergamot / Vermouth

### “Armellina” Almond

Lemon / Fennel

Vanilla Ice Cream whipped at the moment