



LA SPERANZINA

## ACCOMPANYING OUR CANAPÉ...

Franciacorta DOCG dosage 2 gr/lit “Blanc de Blancs”, Cavalleri

*(Chardonnay)*

€ 15

Champagne Reims Brut “Brut Réserve”, Charles Heidsieck

*(Pinot nero, Chardonnay, Pinot Meunier)*

€ 20

Lugana DOC “Vitium”, Armea, 2022

*(Turbiana)*

€ 10

A. Poully-fumé C. “Tradition”, Serge Dagueneau & Filles, 2022

*(Sauvignon)*

€ 15

Bouzeron Aligoté AOC, Domaine De Villaine, 2018

*(Aligoté)*

€ 15

## THE WATERS...

Oxigenia

*(Water enriched with ozone, still/sparkling, R.F. <172> MG/L)*

€ 7

Lurisia

*(Still or sparkling water R.F. 34,8 MG/L)*

€ 8

Perrier

*(French sparkling water R.F. 479 MG/L)*

€ 9

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

Sicilian Pistacchio Parfait

Candies Orange / Lime / Kaffir Leaves

Small Pastries

*In addition, if you like:*

Foie Gras Texture

Red Berries / Sauternes / Amaranth

Lamb

Herbs / Dijon Mustard / Violet Artichokes / Lemon  
Mediterranean Scents Jus

*... and again:*

Beetroot

Wasabi / Green Apple / Coconut / Lime / Crème Fraîche

Cocoa Cremeux

Yerba mate / Jerusalem artichoke / Bergamot

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

*Cover € 9*

## 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

### Beetroot

Wasabi / Green Apple / Coconut / Lime / Crème Fraîche

### Mazara Red Prawn

Razor Clam / Tomato / Yuzu / Cuttlefish Ink

### Oysters Variation

Franciacorta and Caviare / Tapioca Pearls and Raspberry / Ponzu

### Foie Gras Texture

Red Berries / Sauternes / Amaranth

### Black Pork “Bottoni” fresh pasta

Nashi Pear / Pioppini Mushrooms / Red Onion from Tropea

Parmesan 36 months / Colonnata Lard

### “Fusillone Rigato” pasta

Wild Broccolis / Clams / Lemon / Vegetable Carbon

### Breton Blue Lobster

N’Duja / Almond / Saffron / Confit Piennolo Tomatoes / Chive

*supplement € 30*

### Morone Fish from the Ligurian Sea

Pumpkin / Lettuce / Vadouvan / Alternanthera

### Lamb

Herbs / Dijon Mustard / Violet Artichokes / Lemon

Mediterranean Scents Jus

### Selection of cheese

Bread, Jams (according to the season)

### Sicilian Pistacchio Parfait

Candies Orange / Lime / Kaffir Leaves

### Cocoa Cremeux

Yerba mate / Jerusalem artichoke / Bergamot

Vanilla ice cream whipped at the moment