

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

“Autumn...”

Jivara 40% Valrhona / Cassis / Hazelnut / Red Currant

Small Pastries

In addition, if you like:

Foie Gras Texture

Red Berries / Sauternes / Amaranth / Almond

Red Angus Fillet

Jerusalem Artichoke/ Pomme Soufflé / Modena Balsamic Vinegar

... and again:

King Oyster Mushroom

Celeriac / Polenta / Chives / Black Truffle

“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

King Oyster Mushroom

Celeriac / Polenta / Chives / Black Truffle

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 Texture

Red Berries / Sauternes / Amaranth / Almond

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)

"Autumn..."

Jivara 40% Valrhona / Cassis / Hazelnut / Red Currant

"Armellina" Almond

Lemon / Fennel

Vanilla ice cream whipped at the moment