

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

Pepper / Cucumber / Parmigiano / Lemon

“Soppressata Gentile” Spicy Salume

Pre Dessert

Passion Fruit

Hazelnut / Yogurt / Extra-virgin Olive Oil / Raspberry

Small Pastries

*In addition, if you like:*

Foie Gras Texture

Red Berries / Sauternes / Amaranth / Almond

Lamb

Wild herbs / Dijon Mustard / Aubergine / Miso

Onion and Almond / “Sweet Drops” Peppers

*... and again:*

Romaine lettuce

Carrots and Ginger / Vadouvan / Pine Nuts / Tomato / Pomme Soufflé

“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

### Romaine lettuce

Carrots and Ginger / Vadouvan / Pine Nuts / Tomato / Pomme Soufflé

### 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

### Spaghettoni

Wild Broccolis / Clams / Lemon / Espelette Pepper

"Gobetto" Shrimps / Courgette Flower

### Breton Blue Lobster

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

*supplement € 40*

### Morone Fish from the Ligurian Sea

Pepper / Cucumber / Parmigiano / Lemon

"Soppressata Gentile" Spicy Salume

### Lamb

Wild herbs / Dijon Mustard / Aubergine / Miso

Onion and Almond / "Sweet Drops" Peppers

### Selection of cheese

Bread, Jams (according to the season)

### Passion Fruit

Hazelnut / Yogurt / Extra-virgin Olive Oil / Raspberry

### "Armellina" Almond

Lemon / Fennel

Vanilla ice cream whipped at the moment