



LA SPERANZINA

## ACCOMPANYING OUR CANAPÉ...

Franciacorta DOCG dosage 2 gr/lt “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

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

Pepper / Cucumber / Parmigiano / Lemon

“Soppressata Gentile” Spicy Salume

Pre Dessert

“Guanaja” Dark chocolate 70%

Cherry / Hibiscus / Port Wine / Rhum / Verbena

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

### The cold Spaghettoni as a Caprese...

Fennel / Caviar

### 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)

### “Guanaja” Dark chocolate 70%

Cherry / Hibiscus / Port Wine / Rhum / Verbena

### “Armellina” Almond

Lemon / Fennel

Vanilla ice cream whipped at the moment