



ACCOMPANYING OUR FINGER FOOD...

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| Franciacorta DOCG dosage 2 gr/lt "Blanc de Blancs", Cavalleri <i>(Chardonnay)</i> | € 15 |
| Champagne Reims Brut "Cuvée Prestige", Tattinger <i>(Chardonnay; Pinot Meunier e Pinot nero)</i> | € 20 |
| Lugana DOC "Vitium", Armea, 2021 <i>(Turbiana)</i> | € 10 |
| A. Pouilly-fumé C. "Tradition", Serge Dagueneau & Filles, 2021 <i>(Sauvignon)</i> | € 15 |

THE WATERS...

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| Oxigenia <i>(Water enriched whit ozone, still/sparkling, R.F. <172> MG/L)</i> | € 7 |
| Lurisia <i>(Still or sparkling water R.F. 34,8 MG/L)</i> | € 8 |
| Perrier <i>(French sparkling water R.F. 479 MG/L)</i> | € 9 |

DEGUSTATION MENU “Our history...”

(For the whole table only)

€ 125 per person with five courses

€ 145 per person with seven courses

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

The iconic dishes that signaled our history

Welcome delicacies

Since 2008 Crispy scampi and sea bass,
lemon, chive, “fruit and vegetables”

Since 2020 “pizzaiola” style char tartare

Since 2012 Tortelli with gorgonzola and mascarpone,
Breton lobster, walnuts

Since 2017 Morone fish, endive, lettuce, orsino garlic

Pre dessert

Since 2022 Puffed rose cake, hazelnut chantilly, salted orange

Small sweet delicacies

In addition, if you like:

Rice, carrot, pollen, ginger

Lamb ballotine “à la poêle”,
parsley and preserved apricot

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

Cover € 9

DEGUSTATION MENU “Today...”

(For the whole table only)

€ 145 per person with seven courses

€ 165 per person with nine courses

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

An exciting menu in the name of experimentation, but also connected with tradition, created by our chef Fabrizio Molteni who always discovers new ingredients and finds original techniques for combining them in his food preparation.

Welcome delicacies

Purple shrimps, medlar, elderberry

Rabbit and an “unusual russian salad”

Cold spaghetti in fava beans juice,
braised murex, sea urchins and sardines garum, chocolate

Charcoaled bread gnocchi,
veal “rognone” and trout eggs, caramelized onion broth

Robatayaki cooked lobster, peppers, lovage

The pigeon:

- Breast “à l’ ancienne”, dandelion, ‘nduja oil
- Braised and fried thigh
- “Quinto Quarto” and laurel

Pre dessert

Greek yogurt, strawberry, olive: a tribute to Maria Callas

Small sweet delicacies

In addition, if you like:

Peas soufflé, yogurt, tamarind

Carrot, carrot, carrot...

À LA CARTE...

€ 90 (only at lunch) per each person with two courses

€ 110 per each person with two courses and dessert

€ 130 per each person with three courses

€ 150 per each person with three courses and dessert

Peas soufflé, yogurt, tamarind (waiting time 25 minutes)

Since 2008 Crispy scampi and sea bass,
lemon, chive, “fruit and vegetables”

Since 2020 “pizzaiola” style char tartare

Purple shrimps, medlar, elderberry

Rabbit and an “unusual russian salad”

Rice, carrot, pollen, ginger

Since 2012 Tortelli with gorgonzola and mascarpone,
Breton lobster, walnuts

Cold spaghetti in fava beans juice,
braised murex, sea urchins and sardines garum, chocolate

Charcoaled bread gnocchi,
veal “rognone” and trout eggs, caramelized onion broth

Since 2017 Morone fish, endive, lettuce, orsino garlic

Robatayaki cooked lobster, peppers, lovage *supplement* € 20

Lamb ballotine “à la poêle”, parsley and preserved apricot

The pigeon:

- Breast “à l’ ancienne”, dandelion, ‘nduja oil
- Braised and fried thigh
- “Quinto Quarto” and laurel

Selection of cheese, bread, jams (according to the season)

Carrot, carrot, carrot...

Greek yogurt, strawberry, olive: a tribute to Maria Callas

Since 2022 Puffed rose cake, hazelnut chantilly, salted orange

Vanilla ice cream whipped at the moment