
National Day 2016

capesanta – ricci di mare – pomodoro – caviale

Hokkaido scallop 'tartare', sea urchin mayo, tomato jelly, 'avruga' caviar

NV Barone Pizzini Franciacorta Animante



casarecce – agnello – ricotta

'casarecce' in milk fed lamb ragout, grated salted 'ricotta'

with 3gr winter black truffle, supplement 18

2013 Terre di Talamo Piano Piano Rosato



merluzzo – sedano rapa – verdure

oven-baked Atlantic cod, celery root puree, sautéed seasonal vegetables

with 3gr winter black truffle, supplement 18

2013 Vie di Romans Ciampagnis Vieris

Or

manzo – sedano rapa – carciofi

slow cooked veal cheek, celery root, sautéed artichokes

with 3gr winter black truffle, supplement 18

2004 Moletto Colmello



vaniglia – fragola – cioccolato bianco

vanilla and strawberry 'panna cotta', white chocolate tuille

NV Vallebelbo Fior di Vigna Moscato

4 courses 108

wine pairing selection 80
