



couple's menu

every Saturday

tonno – arancia – melograno – uova di trota – balsamico antico
'tartare' of Pacific blue fin tuna, orange and pomegranate salad,
trout roe with aged balsamic

or

fegato grasso d'anatra – vaniglia – mele
pan-seared 'Rougie' duck liver, rosemary fresh apple, vanilla reduction



ravioli – vitello – porcini
hand-crafted veal 'ravioli' with 'porcini' mushroom sauce
scented with truffles



branzino – asparagi verdi – pomodori – limone
sea bass filet, sautéed green asparagus and oven baked tomato,
lemon emulsion

or

agnello – carciofi – senape
roasted lamb rack, braised artichoke, mustard sauce



gelati – sorbetti
freshly made ice cream and sorbet, fresh berry

or

tiramisú
tiramisú with mascarpone cream cheese and savoyard biscuits

156 per couple
