

The cuisine of the ingredients

2016 *Jerusalem artichoke ...* € 28,00
Like artichoke

2018 *The other blossom* ••••• € 30,00
Zucchini flowers, buffalo mozzarella and anchovies

2012 *Cel* • € 28,00
Cel ribs, 'taragna' polenta and vinegar

2006 *Carbomare* ••• € 30,00

2015 *Bread, butter and anchovies* ••••• € 28,00
The Ravioli

1995 *Amatriciana* •• € 28,00

2014 *Ajo e ojo* ••••• € 34,00
Red prawns, lemon, mint and aged pecorino cheese

2015 *Lamb Dop* ••••• € 41,00
Kale and 'brodetto' style sauce

2017 *Pigeon* ••• € 50,00
Goji berries and salsify

2017 *Grey rabbit* • € 50,00
Hazelnuts and fine black truffle

The kitchen's ingredients

2018 *Raw Marango beef* ••• € 28,00
Celeriac, plankton, whisky flavoured parmigiano and white truffle scent

2018 *'Forest and Seashore'... A homage to Alessandro*
Narducci ••••• € 38,00
Wild Boar, sea urchins and seaweed

2017 *Take bresaola* ••••• € 28,00
Red beetroot, mesclun salad and traditional balsamic vinegar

2009 *Pan-seared octopus, fake mayonnaise* • € 31,00
Raspberry and green apple

2018 * *House made Ravioli filled with duck in red wine sauce*
Chestnuts and pomegranate ••• € 30,00

2018 * *Risotto* ••• € 35,00
Pumpkin, turmeric, veal sweetbreads 'al verde' and hazelnuts

2018 *House made Ravioli with Mantuan squash*
Plankton and white truffle ••• € 70,00

2018 *Housemade Tagliolino pasta with butter* ••••• € 70,00
Seaweed, capon broth, poached egg and white truffle

2018 *Turbot & Black Mugnaia* ••••• € 68,00
Black lime, black garlic and siberian caviar

2018 *Red mullet* ••••• € 41,00
Pears, Maqui berries and duck hearts

* *You can add a white truffle garnish* € 25,00

Please find below the list of ingredients that may cause allergies (pointed out on each course with a referenced color)

- Cereals with gluten: wheat, rye, oat, spelt, kamut
- Milk and dairy
- Fish, Crustaceans, Shellfish and derivatives
- Eggs and derivatives
- Dried fruit, seeds, peanuts and nuts, soy