

Great Tasting Vegetarian Menu



"Chi Semina Raccoglie"

N 5 courses € 135,00 - *N* 7 courses € 150,00 - *N* 9 courses € 165,00

The variations of the dishes can lead to a difference in price
The menu choice must to be the same for all the guests at the table

- 1994 *La volta buona*
Zucchini flower, buffalo mozzarella, almonds mayonnaise, sweet and sour red pepper sorbet ●●●
For this course is available a black sweet truffle € 35.00
- 2022 *"Ostrica no Ostrica"*
Oyster grass, celery, pineapple, melon, mango, basil, nori seaweed, elderberry, wasabi, soy, goji berries ●●
For this course is available a Molossal caviar Molossol Baerii € 28.00
- 2021 *Carciofo Strike*
Artichoke, from Roman to Giudia and Matticella, hazelnut, mint, and black garlic matticella ●
- 2024 *"Aspara-Gina"*
Wild asparagine, stracciatella cheese, hazelnuts, black garlic, winter melon ●●●●
- 2022 *ir Risolto*
Rice, saffron, liquorice, agretti, Parmigiano cheese 40 months ●
- 2021 *Alberello*
Colours and seasonal vegetables ●●
- 2024 *"Pe -Campi"*
Wild herbs, roots, extravacchio balsamic vinegar, aromas, evo monocultivar itrana ●●
- 2018 *Stile Italiano*
Pappardella, ricotta cheese, mushrooms, blackberries, candied lemon, spirulina butter, ●●●
- 2018 *Come un cavolo a merenda*
White chocolate, ginger, tomato, cabbage, caramell mascarpone cheese, fennel, chicory, batata, black garlic ●●●●●