

À la carte

STARTERS

Bourguignonne snails in edible shell, sweet garlic sauce and sponge 20

Classic beef tartare and salted zabaione 20

Egg, potato puff, cardoncelli, périgourdine sauce 20

Puffed bread, Isigny butter, Cantabrian anchovy and guacamole 20

Eggplant parmigiana 20

FIRST COURSES

His Majesty 'Risotto all'Amarone' (min. 2 people) 28

Garibaldini egg pasta, potatoes, Mitilla mussels and 'nduja reduction 22

Tortelli stuffed with sole menunière style and caviar botargo 24

"Pasta maritata" in Lamon bean cream, rosemary oil and sage powder 20

* Gnocchi with diaframma ragout at the knife's point Bolognese style* 20

** Vegetarian alternative is with five tomato sauce*

Pumpkin veloutè, chanterelles and helzenut from Piemonte 20

MAIN COURSES to be served with slides

Duck supreme, glazed plum and mandarinwine and tarragon 28

Veal fillet with right pink, mustard and juniper 30

Tuna chateaubriand in pearà sauce, sweet horseradish, the green sauce and pepper chutney 30

Ombrine fillet on its crispy skin, fennel, orange and coffee 28

Artichoke jewish style, Jerusalem artichoke chips, cacio and pepper 18

SIDES

Smoked mashed potato 8

Baked pumpkin 8

Savoy in a casserole 8

Endivie with orange 8

DESSERT

Mantua roses cake with zabaglione cream 12

I ♥ gianduia 12

Persimmon cheesecake, chocolate biscuit crumble, hazelnut cream and marron glacé 12

Our Tiramisù 12

Cioccolato My way (cioccolato fondente extra 80%) Cecilia Rabassi 12

Cover charge of €5 includes home made bread and breadsticks, small welcome and service.



To ensure quality and safety, some products undergo rapid blast chilling as described in the HACCP plan under EC reg. 852/04 and EC reg. 853/04. Cross contamination of food allergens during the preparation cannot be completely excluded. Kindly inform our colleagues about any of your allergies or intolerances.
Based on local market availability some of the products might have been frozen.