



TASTING MENU
IN 3 STEPS
€ 45

Three courses designed for a quick
and fun taste of our cuisine.
Not available on Fri, Sat and holidays

Cheese selection
+ € 15

Pairing of three wines
+ € 35

Pairing of three premium wines
+ € 65

TASTING MENU
IN 7 STEPS
€ 95

Seven courses for a truly complete
experience, letting yourself be carried
away by the Chef's creative flair with
the best of the best of gastronomy

Pairing of seven wines
+ € 75

Pairing of seven premium wines
+ € 145

TASTING MENU
IN 5 STEPS
€ 70

Five courses to savor the finest local
raw materials prepared with unique
and original recipes

Cheese selection
+ € 15

Pairing of five wines
+ € 55

Pairing of five premium wines
+ € 105

Glass of Classic Method sparkling
€ 16

Prosciutto Bazzone ham from Garfagnana
€ 12

Cover charge €5. The same menu is intended for the whole
table. The courses will be prepared taking into account any
food allergies or intolerances indicated at the time of booking.
Some raw materials may have been subjected to blast chilling.