



A LA CARTE MENU

STARTERS

Marinated pumpkin, almonds and sesame
€ 20

Guinea fowl liver and black cherry bread
€ 20

FIRST

Black tagliolino, Trombolotto and bottarga
€ 25

Risotto cacciatora sauce
€ 25

SECOND

Cinta Senese fillet with visciole juice reduction
€ 35

Grilled pigeon, coffee and Marsala
€ 35

Cover charge €5. The à la carte menu is not available for tables of more than 4 people. The same tasting menu is intended for the whole table. The courses will be prepared considering any food allergies or intolerances indicated at the time of booking. Some raw materials may have been subjected to blast chilling.

5 COURSE MENU

Amberjack carpaccio, cucumber yogurt and loomi

Blond shrimp and saffron raviolini

Risotto cacciatora sauce

Cinta Senese fillet with visciole juice reduction

Caramel popsicle gelato and sweet salt citron

€ 75

Cheese selection + € 15

5 wines pairing + € 55

5 Premium wines pairing + € 105

7 COURSE MENU

Amberjack carpaccio, cucumber yogurt and loomi

Guinea fowl liver and black cherry bread

Blond shrimp and saffron raviolini

Risotto cacciatora sauce

Cinta Senese fillet with visciole juice reduction

Grilled pigeon, coffee and Marsala

Caramel popsicle gelato and sweet salt citron

€ 95

Cheese selection + € 15

7 wines pairing + € 75

7 Premium wines pairing + € 125