

Land Appetizers

Smoked Beef Carpaccio with Mixed Salad, Goat Cheese Mousse and Sweet Pepper Jam (Allergens: 7) € 15,00

Aged Goose Breast and Deer Ham with Mushroom Strudel and Parmesan Cream (Allergens: 1, 3, 7, 9) € 14,00

Culatello di Zibello (Cured Meat) with Salted Croissant and Caramelized Fig (Allergens: 1, 3, 7) € 15,00

Sea Appetizers

Lobster Salad with Rosemary Potatoes and Lemon Oil (Allergens: 2) € 16,00

Puff Pastry wrapped Shrimp Tails with Cauliflower Mousse and Balsamic Vinegar Caramel sauce (Allergens: 1, 2, 3, 7) € 14,00

Raw Prawns with Mango Cream, Greek Yogurt and Calvisius Caviar (Allergens: 2, 4, 7) € 19,00

Saffron and Thyme Scented Scallop Delight with Crunchy Burrata (Allergens: 1, 7, 9, 14) € 18,00

First Courses

Black Tagliolini Nests with Shrimp Tails and Broccoli
(Allergens: 1, 2, 3, 6, 7, 9, 12) € 15,00

Carnaroli Risotto with Truffle Butter Cream and Scampi Carpaccio
(Allergens: 2, 6, 7, 9, 12) € 16,00

Half Paccheri with Spider Crab Reduction and Aromatic Bread
Crumbs (Allergens: 1, 2, 6, 7, 9) € 15,00

Pumpkin Tortelloni with Crunchy Bacon and Chopped Amaretti
Biscuits (Allergens: 1, 3, 7, 8, 9) € 13,00

Tagliatelle of Fresh Pasta with Hare Salmi
(Allergens: 1, 3, 7, 9, 12) € 12,00

Bronze Drawn Spaghettini Cacio e Pepe (Cheese and Pepper) with
Porcini Mushrooms Tartare (Allergens: 1, 7, 9) € 14,00

Land Second Courses

Horse Sliced Steak on a Bed of Rocket and Parmesan Flakes € 13,00
(Allergens: 7)

Limousine Fillet with Gorgonzola, Crispy Carasau Bread Wafer and Braised Red Radicchio € 19,00
(Allergens: 1, 7, 9)

Florentine Chianina Steak € 4,80/hg

Sea Second Courses

King Prawns in Pine Nuts Breeding with Cauliflower Mousse and Balsamic Vinegar Caramel € 15,00
(Allergens: 1, 2, 7, 8, 9)

Turban of Seabass stuffed with Artichokes and Potatoes with Clam Sauce € 17,00
(Allergens: 4, 9, 12, 14)

Crustaceans Catalan with Fruit and Vegetables (Allergens: 2, 9) € 29,00

In The Absence Of Fresh Food Will Be Used Frozen Products