TASTING MENUS

RED SUMMER MENU

Eggplant parmigiana flan (7)
with slow-cooked tomato and Grana Padano
foam
€14

Gragnano linguine with tomato sauce
(1,4,7,9)
with stracciatella cheese, Cantabrian
anchovies and summer truffle
€20

Sicilian caponata (7,9)
with grilled caciocavallo cheese and a
delicate garlic sauce
€20

Full menu: €50

... tradition meets innovation ...

TERRITORY MENU

Soft-cooked egg sous-vide (3,7)
in Storo flour crust, on Casolet cheese fondue from
Val di Rabbi and summer truffle
€16

Beetroot tortelli (1,3,7,8)
filled with goat cheese, walnuts and honey, brown
butter, aged cheese and orange blossom honey
€17

Trentino-style roasted deboned rabbit (3,9)
with Storo polenta soufflé and Trentingrana cheese
€22

Full menu: €50

No cover charge here.
Just a kind gesture we hope you'll appreciate.

GOURMET

À LA CARTE

APPETISERS

Toasted crostini with Rendeno lard (1,11)
acacia honey and black pepper
€10

Marinated anchovies Apulian style (4,7)
with tzatziki and bell pepper cream
€16

Codfish duet: (4,11)
Ligurian-style Brandacujun with potatoes, parsley and garlic
Sicilian-style Ghiotta with tomatoes, olives and capers
served with sesame crostini
€15

FIRST COURSES

If you're craving one of the great classics
challenge accepted

Puttanesca (1,3,4)
€17

Amatriciana (1,3,7)
€17

Homemade tagliatelle (1,3,7,9)
with Bolognese ragù and Grana cheese
€17

Carbonara (1,3,7)
€17

MAIN COURSES

Double-cooked Aquitaine heifer fillet
grain-fed only
served with Tyrolean-style roast potatoes
€30

Sea bass fillet "alla Livornese" (4)
with tomato, olives, capers, pine nuts and a hint of garlic
served with crushed potatoes and extra virgin olive oil
€28

sous-vide or low-temperature cooking
*: During certain times of the year, due to limited availability or out-of-season ingredients, some products may be frozen.
All our dishes are prepared from fresh ingredients and, for logistical reasons and to maintain high quality, are blast-chilled and stored at low temperatures.
For allergen information, please ask our staff.