



Menu

Starters

<i>Leeks Flan, Almonds Milk, Raschera Cheese Fondue and Crispy Leeks</i>	€16
<i>Deep-fried Porcini Mushrooms, Yogurt Sauce</i>	€24
<i>Deer Carpaccio, Honey Scented Chestnuts Purée, Raspberries and Croutons</i>	€18

First Courses

<i>Porcini Mushrooms Ravioli with Red Prawn Tartare and its Bisque</i>	€22
<i>Mezzi Paccheri Pasta, Tomato Sauce, Datterini Confit, Burrata Cheese and Basil</i>	€18
<i>Potato Dumplings with Saffron, Gorgonzola Cheese and Pea Shoots</i>	€20



Menu

Main Courses

<i>Octopus, Pumpkin and Teriyaki Sauce</i>	<i>€26</i>
<i>Guinea Fowl Breast flavoured with Dolcetto Red Wine, Figs, Nuts and Potatoes</i>	<i>€24</i>
<i>Beef Loin, Marsala Wine Sauce and Topinambur Purée</i>	<i>€24</i>

Dessert

<i>Apple Flavoured with Saffron, Licorice Ice Cream and Meringue</i>	<i>€8</i>
<i>Chocolate Hemisphere with Tiramisù Cream</i>	<i>€9</i>
<i>Chocolate and Chili Pepper Mousse, Figs Sauce and Dried Fruit</i>	<i>€10</i>