



## Menu

### *Antipasti - Starters*

<i>Fried local egg, textures of asparagus</i>	€ 16
<i>Marinated duck breast, pan brioche, pears in Cognac syrup, pine nuts</i>	€ 18
<i>Cuttlefish and leek fettuccine pasta, tangerine citronette, creamy potatoes</i>	€ 20
<i>Red shrimp tartare, blueberries, preserved lemon</i>	€ 22

### *Primi - First Courses*

<i>Tomato soup, slipper lobster, Stracciatella cheese, toasted bread</i>	€ 19
<i>Thyme risotto, Dolcetto wine flavoured octopus, celery</i>	€ 20
<i>Spaghetti, asparagus, sausage from Bra, lemon</i>	€ 19
<i>Nettle and artichoke stuffed raviolo, soft saffron filling</i>	€ 18



## Menu

### *Secondi - Main Courses*

<i>Snapper, carrots, ginger</i>	€ 28
<i>Salted codfish, peas cream, mint, cuttlefish ink coral</i>	€ 24
<i>Deep fried rabbit sirloin, borage, marinated vegetables</i>	€ 22
<i>Venison medallion, gin flavoured sauce, pak-choi</i>	€ 26

### *Dessert*

<i>“Valhrona” chocolate Bavarian cream, orange scented caramel, frosted cashews</i>	€ 10
<i>“Decana” pear sorbet, goat cheese soft cream, honey</i>	€ 10
<i>Yogurt foam, mango, pistachio from Bronte</i>	€ 10
<i>Mascarpone tart, cedar jam, white chocolate, basil liqueur</i>	€ 10