

## APPETIZERS

- Salad 8/20** - Rampunzel salad, Jerusalem artichoke, red basil  
stellaria, bloody romice, edible flowers, amaranth wafer, katsuobushi   
teriyaki sauce **€ 12.00**
- Sheep robiola fondue** (az agricultural Bagnod), beetroot ice cream   
rye wafer **€ 17.00**
- Beef tartare, celery brunoise**, sake soy gel, wasaby tobiko, salsify chips   
**€ 18.00**
- Tataki tuna \***, mascarpone mousse with chives and lime, perlage  
black truffle   
**€ 20.00**
- Octopus \* with crunchy paprika**, chickpea cream, rosemary powder,  
salted lemon   
**€ 17.00**
- Caponata alla trapanese** (aubergines, cherry tomatoes, celery, onion,  
raisins, almonds, sweet and sour)   
**€ 10.00**

 **gluten-free products (to be communicated when ordering)**

\* for better preservation and for maintaining the organoleptic qualities of some foods,  
they could be subjected to a drop in temperature and subsequently frozen

## FIRST DISHES

- Tagliolino \*** with glasswort extract, braised scallop, herring caviar  
confit tomato  € 18.00
- Braised buckwheat tortelli \***, with wild herbs, ricotta of sheep  
mashed fermented figs, salted lemon, leek juicer € 17,00
- Tortelli\* al plin with three roasts**, truffle milk and flakes € 20.00
- Tortelli \*** filled with venison ragout, grannysmith apple gel, reduction  
of red wine, goose foie gras € 20.00
- Spaghetti "Benedetto Cavaliere" tartare of prawns \*** chopped pistachio  
from Bronte, burrata cream  (about 17 min cooking time) € 18.00

## SECOND DISHES

<i>Fillet of beef with fine herbs, fried porcini, veal stock</i> 	€ 35.00
<i>Suckling pig in porchetta, black truffle, celeriac cream, Jerusalem artichoke chips</i> 	€ 25.00
<i>Rack of lamb, peach sauce, fried basil, pecorino cream</i> 	€ 23.00
<i>Pigeon breast, liver cherry, confit legs, walnut sauce, pigeon bottom</i> 	€ 30.00
<i>Grilled salmon steak *</i> , keta caviar, braised mini fennel, glasswort, yogurt gel and black lemon gel 	€ 23.00
<i>Cheese plate (Erbavoglio Aosta) with fruit mustards and honey</i> 	€ 16.00
<b>POTATOES GRENAILLE</b>	€ 6.00

## DESSERT

- Chocolate ball (72% Valhrona)** filled with cranberry ice cream, berries, brownies, hot white chocolate  € 9.00
- Chocolate pie**, heart of lavender crème brulee, seed crumble (flax, sesame, chia, sunflower, buckwheat), cream ice cream (10 min cooking) € 9.00
- Apple in filo pastry**, filled with rum butter and dried fruit, cream (10 min cooking) € 9.00
- Reinterpretation of the Sicilian cassata**, hot juniper chocolate sauce  € 9.00
- Pineapple in osmosis with 5 peppers**, ananas and mango sorbet, italian meringue  € 9.00
- Almond sorbet and froth of coffee**, whipped cream  and croissants € 9.00

*Covered and our homemade bread \* € 3.00 -*

*Microfiltered water € 3.00 - Natural and sparkling Lurisia water € 3.50 -*

*Natural and sparkling Lurisia water 0.50l € 2.00 - Coffee € 2.50*