



Our cuisine is the result  
of the constant search for taste.

We respect the identity of each product,  
so that it is assembled with other ingredients,  
form flavors full of unexpected nuances

In the same way the wines are chosen, tasted and  
checked daily.  
We work with large wineries and small producers,  
always looking for products  
that give us great emotions

A cuisine that leaves a trace of our essence,  
love and passion.

# Tradizion and identity

A path of construction of my gastronomic identity  
between emotions and memories of my childhood

5 course € 81  
with wine pairing € 48  
drinks not included

# Travel in contamination

A journey into the world, observed, understood and told through  
an unprecedented gastronomic perspective

7 course € 99  
with wine pairing € 66  
drinks not included

The choice of these menus  
means for the whole table

# Starter

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Expressions of the sea ( row fish)

allergeni 1, 2, 3, 4, 5, 6, 7 8, 10, 11, 14

€ 59

Cardoncello mushroom, rosemary, red onion and tuna heart

1 allergeni 1, 3, 7, 8, 14

€ 23

Grilled ell, passion fruit, bergamote, cicoryn and huzelnuts

allergeni 1, 3, 7, 8, 14

€ 24

Bellotta beef (row), lactofermented plume, garda egg  
and marsala reduction

allergeni 1, 3, 7, 8, 14

€ 23

Veal sweetbread, Tuna garum, tobacco and green apple

1 allergeni 1, 3, 7, 8, 14

€ 24

# First course

- Rice, partridge, parmisan 48 monts, truffle extract and foie gras  
allergeni 1, 4, 5, 6, € 26
- Spaghetti pasta, butter yeast, erren caviar and cocoa beans  
allergeni (1,5,6,7,8,9,10) € 23
- Ravioli pasta with jerusalemme artichoke, and pink garlic sauce  
allergeni 1,2,4,5,7,8,14 € 26
- Mix Pasta, sea fennel and cecina de leon reduction, kimchi, oxalis  
allergeni 1,2,4,5,7,8,14 € 27

# Secondi

- 1 Ray fish, olives, capers and apple buerre blanc sauce € 35  
allergeni 4, 5, 6, 7, 14,
- 1 Fried seafood € 38  
allergeni 1, 2, 4, 5, 8, 10, 14
- Gallega meat, shijtake sauce, black cabbagge and mustard € 39  
allergeni 1, 5, 7, 12

Service € 6

Water San Pellegrino € 3

Il pesce destinato ad essere consumato crudo è stato sottoposto a trattamento di bonifica preventiva (Reg. CE 853/04). Pane e grissini artigianali allergeni 1, 5,6, 7, 11

Il menù può subire variazioni in correlazione con le disponibilità di mercato.

