*Surprise 5-course tasting menu € 56.00 — wines not included**

Available for the entire table

(1-2-3-4-7-8-11-14) ****

The Menu a "La Carte"

APPETIZERS

Beef tartare*, egg, capers, anchovies and lemon zest [3-4-7]	€ 19,00
Barbecued seared cuttlefish* with sweet-and-sour pumpkin, apple cider vinegar and pine nuts [8-14]	€ 19,00
Our aubergine* (aubergine, c*andied* tomato, buffalo mozzarella and basil)[7-8]	€ 17,00
Beetroot "tartare" with mustard and vegan mayonnaise [10]	€ 16,00
Warm celeriac* with caramelised apple, glazed with its own jus [1-3-9]	€ 16,00
Octopus tentacle with salted vanilla, pine nut crumble and olives [3-7-8-14]	€ 19,00

FIRST DISHES

Gnocchetti* with red mullet* alla amatriciana[1-4-14]	€ 18,00
Tortelli filled with smoked stracciatella cheese*, chestnuts*, raisins, pine nuts and rosemary [1-7-8]	€ 16,00
Spaghetti with tomato sauce [1]	€ 15,00
Trofie with pesto*, green beans and potatoes [1-7-8]	€ 16,00
Genoese-style minestrone[7-8]	€ 16,00
Risotto with Castelmagno cheese, hazelnuts and black truffle [7-8]	€ 20,00

FISH AND SEAFOOD COURSES

Cod* cooked at 62°C, fried egg* and porcini mushrooms*[1-3-4-7]	€ 22,00
Oven-fried red mullet* with artichokes*, on a provola cheese cream [4-7]	€ 21,00
Orange-glazed salmon*, fennel and honey [3-4-7]	€ 18,00

MEAT COURSES

Beef tagliata* with grilled vegetables	€ 20,00
Beef* cheek with potato purée and Gavius sauce[7]	€ 20,00
Roasted guinea fowl breast* with potatoes and mushrooms*[7]	€ 21,00
Chicken Milanese* with French fries* 1-3	€ 17,00

VEGETABLES AND CHEESE

Selection of cheeses with our homemade jams [7]	€ 18,00
Steamed vegetables with extra virgin olive oil	€ 9,00
Grilled vegetables	€ 9,00
Mixed salad with lime dipping sauce	€ 9,00
Small fregola pasta salad* with crunchy vegetables* [1]	€ 14,00
Buffalo mozzarella and mixed tomatoes [7]	€ 16,00
Bresaola, rocket and Grana cheese[7]	€ 16,00

The menu is the result of the experience and experimentation of Chef Executive Luca Collami and the Sous Chef Anil Prasad

(*) product or raw material frozen at origin or frozen on site (by rapid temperature blast chilling) respecting the self-control procedures pursuant to Reg. (EC) 852/2004"The fish products to be consumed raw have been subjected to heat treatment for the purposes of sanitary remediation, respecting the provisions of Reg (EC) 853/2004 Annex III, section VIII, chapter 3, letter d".