

Sparkling Bubbles

Foie Gras Burger with pumpkin seeds and fruit chutney

Crispy crab and salt cod with black pepper's Béarnaise sauce and silverskin onions in a sweet sour

Suckling pig roasted bacon flavored with honey, soy and ginger on a Taralli's biscuit

Tortellini stuffed with green sauce in a duck glaze

Creamed barley Risotto with lemon butter, anchovies and red shrimps

Guinea fowl on a chanterelle's foam, served with pancakes on red turnips and truffle

Iced Cassata with dark chocolate and passion fruit

Panettone and Pandoro with chocolate sauce and zabaione cream

Coffee

From the cellar

For first plates: Arneis

For second plates: Merlot

Dessert: Moscato

Minerals

69,00€