

classico

SPRING "AL AIMO"

CUTTLEFISH CAPPUCCINO

OR

MURRINA CAPPUCCINO

NAPUL'É FOR ALFONSO MATTOZZI

SPAGHETTI WITH FISH LIVERS

RISOTTO "PASSI D'ORO"

A variation of our saffron and licorice risotto
dedicated to Roberto Barni's sculpture at the Uffizi Gallery

HAND-CHOPPED PIEMONTESE BEEF TARTARE
WITH BLACK SUMMER TRUFFLE

OR

SCORCHED BONE MARROW
WITH CALAMARI CREAM, SEA URCHIN
AND FRESH CAVIAR BRUSCHETTA

ROAST SUCKLING PIG, CHICORIES
MUSTARD AND COFFEE

ALMOND MOZZARELLA

OR

COLPA DEL NONNO

280.00 EURO

max

BREADED BUT NOT COOKED TUNA CARPACCIO
WITH CRUSCO PEPPERS

BOB SPOON *

Dedicated to Bob Noto

OR

SOFT-SHELL CRAB SANDWICH

DASHI BROTH RAVIOLO
WITH ALMOND SAUCE AND MACKEREL

BLACK PINEAPPLE RISOTTO

SUONO N'UOVO

MONKFISH ALLA PIZZAIOLA

ROASTED SQUAB WITH KUMQUAT
BALSAMIC VINEGAR AND LIVER PATÉ WAFER

OR

SALAD OF FIELD GREENS

MEDITERRANEAN PUFF PASTRY

OR

SEEMS LIKE A BOMBOLONE

280.00 EURO



CRUNCHY SEA FOAM

COTECHINO PORK SAUSAGE
FRESH CAVIAR AND CELERY ROOT

PROVOLA EGG ALLA CARBONARA
WITH SPRING VEGETABLE SOUP

PAPRIKA TAGLIATELLE WITH GRILLED SPRING PEAS
YEAST SAUCE AND WHEAT GERM PESTO

CONSERVA ALL'ITALIANA

CRISPY TURBOT IN SWEET-AND-SOUR SAUCE

OR

COD WITH ARTICHOKE AND SARDELLA CRUCOLESE

GRILLED RABBIT
WITH COLD LOVAGE CREAM
AND RADICCHIO SAUSAGE

OR

LAMB LOIN WITH CASTELMAGNO
SPRING ONION AND PUFFED POTATOES

STRAWBERRIES WITH CREAM

OR

FRAGILITÀ
Chocolate game 2024

280.00 EURO

TASTING MENUS...

ARE FOR THE ENJOYMENT OF THE ENTIRE TABLE.
YOU CAN ALSO CHOOSE DISHES À LA CARTE:

- 3 DISHES PER PERSON: 180.00 EURO**
- 4 DISHES PER PERSON: 220.00 EURO**
- 5 DISHES PER PERSON: 250.00 EURO**

*** DISH THAT CANNOT BE SERVED
OUTSIDE OF TASTING MENUS**

SELECTION OF CHEESES

SMALL: 20 EURO

LARGE: 40 EURO

PLANT-BASED CHEESES

25 EURO