

# classico

COLD-COOKED LETTUCE  
WITH CONSERVED CHILI PEPPER  
AND TUNA BELLY GELATO

CUTTLEFISH CAPPUCCINO  
OR  
MURRINA CAPPUCCINO

CRISPY RICOTTA AND BASIL CANNELLONI  
WITH CHERRY TOMATO PASSATA

SMOKED TAGLIOLINI WITH MARINATED EGG YOLK  
AND COPPER-COLORED DUCK BROTH

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 TRUFFLE

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

CRISPY PORK, CHICORIES, MUSTARD AND COFFEE

ALMOND MOZZARELLA  
OR  
DARK CHOCOLATE TARTLET  
WITH WHITE CHOCOLATE GELATO  
AND ROSEMARY GIANDUIA GELATO

280.00 EURO



CRISPY SEA FOAM

COTECHINO PORK SAUSAGE  
FRESH CAVIAR AND CELERY ROOT

LENTILS, LICORICE AND BLACK TRUFFLE

CUTTLEFISH LIVER SPAGHETTI 2.0

RISOTTO WITH WHITE MEAT RAGU  
RADICCHIO, CITRUS JUICE  
AND COLD CREAM OF BROCCOLI RABE

RED MULLET AND VEGETABLE SANDWICH  
WITH BLACK OLIVE SAUCE  
AND SARDELLA CRUCOLESE

OR

STEAMED TURBOT WITH SOUR POTATO PUREE  
BLACK CURRENT OIL, ROSE  
AND RASPBERRY VINEGAR

SQUAB WITH BERGAMOT AND BITTER RADICCHIO  
OR

VEAL SWEETBREADS ALLA MILANESE  
WITH CURRIED TURBOT EGG SAUCE

"COLPA DEL NONNO"

OR

CASSATA CRISTALLO  
WITH ORANGE BLOSSOM PERFUME  
AND PISTACHIO CINNAMON SORBETTO

280.00 EURO



BEAN AND HAZELNUT "STRACCHINO"  
WITH BOTTARGA AND CRUDO OF SHRIMP  
AND SQUID

\*BOB SPOON

Dedicated to Bob Noto

BLACK OLIVE PASTA WHEELS WITH YEAST SAUCE

CELERY ROOT BROTH TORTELLI  
WITH CASTELMAGNO FONDUTA

CRISPY RED WINE LASAGNETTA  
WITH WILD BOAR AND BAY LEAF SAUCE

GRILLED SEA SCALLOPS WITH ANCHOVY  
TUSCAN KALE AND ORANGE INTINGOLO

OR

"HOT, COLD" RADICCHIO

CROSTINO WITH VEAL SPLEEN PÂTÉ  
EGG AND BLACK TRUFFLE

OR

BEEF RIB-EYE WITH ARTICHOKES  
AND OYSTER SAUCE

CITRUS ESSENCE WITH FEIJOA SORBETTO  
AND FRESH PASSION FRUIT MERINGUE

OR

FRAGILITY

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