SOLE

MINI VEAL MEATBALLS WITH PARMIGIANO AND GRILLED ARTICHOKES

MORTADELLA-STUFFED RED WINE TORTELLINI
IN CELERY ROOT BROTH

EXTRA VIRGIN OLIVE OIL RISOTTO WITH BROCCOLI AND BLACK TRUFFLE

FRIED GARDEN VEGETABLES
Served with a selection of sauces including saffron and licorice as a tribute to the 20th anniversary of chef Massimiliano Alajmo's signature risotto

VEAL CHEEK "ALLA CANEVERA"
WITH TURMERIC POTATO PUREE
RADICCHIO AND JERUSALEM ARTICHOKE

COFFEE BABÀ WITH ZABAIONE
ROASTED APPLE WITH RUM RAISINS
OR
PINK GRAPEFRUIT SORBETTO
WITH SPICY PEPPER JAM
AND FENNEL, KIWI AND GINGER SALAD

SILE

TUNA CARPACCIO
MARINATED IN BEET JUICE
WITH TREVISO RADICCHIO
AND TUNA BELLY SAUCE

SPAGHETTI AOP
WITH SMOKED SEA SCALLOPS
AND TUSCAN KALE

ARTICHOKE RAVIOLI
WITH SAFFRON AND LICORICE

MONKFISH WITH ORANGE CHICKPEAS AND SPICES

SLIGHTLY SPICY CHICKEN
WITH POTATOES AND OYSTER SAUCE

FROZEN GIN TONIC CUP
WITH FRESH FRUIT
AND FIZZY LEMON FOAM
OR
PEAR TARTLET
WITH GORGONZOLA GELATO

ANTIPASTI

COQUETTE OF VEGETABLE SOUP IN PUFF PASTRY

VEAL POLPETTE WITH PARMIGIANO AND GRILLED ARTICHOKE

BORLOTTI BEAN PASSATA WITH BOILED MANTIS SHRIMP RAZOR CLAMS AND MULLET BOTTARGA

CRISPY FOCACCIA
WITH DONKEY SFILACCI
AND BLACK TRUFFLE
Minimum for two people

TUNA CARPACCIO
MARINATED IN BEET JUICE
WITH TREVISO RADICCHIO
AND TUNA BELLY SAUCE

PRIMI

SPAGHETTI AOP WITH SMOKED SEA SCALLOPS AND TUSCAN KALE

PACCHERI WITH FRESH ALAJMO CAVIAR BEET ROOT AND CAULIFLOWER SAUCE

ARTICHOKE RAVIOLI
WITH SAFFRON AND LICORICE

MORTADELLA-STUFFED RED WINE TORTELLINI IN CELERY ROOT BROTH

EXTRA VIRGIN OLIVE OIL RISOTTO WITH BROCCOLI AND BLACK TRUFFLE Minimum for two people

SECONDI

FRIED GARDEN VEGETABLES

MONKFISH WITH ORANGE CHICKPEAS AND SPICES

ERMINIO'S BEEF TARTARE WITH RITA'S PINZIMONIO

VEAL CHEEK "ALLA CANEVERA"
WITH TURMERIC POTATO PUREE
RADICCHIO AND JERUSALEM ARTICHOKE

SLIGHTLY SPICY CHICKEN
WITH POTATOES AND OYSTER SAUCE

DOLCI

FROZEN GIN TONIC CUP WITH FRESH FRUIT AND FIZZY LEMON FOAM

COFFEE BABÀ WITH ZABAIONE ROASTED APPLE WITH RUM RAISINS

PEAR TARTLET
WITH GORGONZOLA GELATO

PINK GRAPEFRUIT SORBETTO
WITH SPICY PEPPER JAM
AND FENNEL, KIWI AND GINGER SALAD

CARAMELIZED CHOCOLATE FRITTELLE WITH ORANGE CUSTARD SAUCE

2 DISHES PER PERSON: 55.00 EURO
3 DISHES PER PERSON: 75.00 EURO
4 DISHES PER PERSON: 95.00 EURO