

STARTERS

"Uovo di Selva"	26
porcini mushrooms, Bitto cheese sauce and black truffle (3,5,6,7,8,9,11,12)	
Alpine char	26
cucumber tartare, fermented milk and elderflower (2,4,5,6,7,8,10,11,12,14)	
Roasted white asparagus	25
Piedmont hazelnut and citrus vinaigrette (5,6,7,8,9,10,11,12)	
Adriatic prawn	34
potato fondant, rosemary and tuna bottarga (2,4,5,6,7,8,9,10,11,12,14)	
Blonde d'Aquitaine beef carpaccio	30
Tomato "Cuor di Bue", peach, almond and tarragon (2,5,6,8,9,10,11,12,13)	

PASTA AND RISOTTO

Potato and buckwheat gnocchetti	30
wild herbs pesto and goat yogurt (1,3,5,6,7,8,9,10,11)	
Tubetti pasta	30
glazed with red wine, Parmesan cheese and wild mustard (1,5,6,7,8,9,10,11,12,13)	
Carnaroli risotto with hay butter	32
salmon trout, black lemon and sorrel (2,4,5,6,7,8,9,10,11,12,13,14)	
Metodo Massi Semolina fusilloni rigati	35
almond cream, clams, capers, coffee and Gin Mare (1,2,4,5,6,8,9,11,12,14)	
Fresh pasta bottoni	35
filled with Palermo-style caponata, cocoa butter, pine nuts and fig oil (1,3,4,5,6,7,8,9,10,11,12,13,14)	

FISH AND MEAT

Venison fillet	35
cherry jus, long pepper and seared Belgian endive (5,6,7,8,9,10,11,12,13)	
Palermo-style breaded swordfish	38
fennel salad, orange and sweet-and-sour red onion (1,2,3,4,5,6,7,8,10,11,12,14)	
Braised beef cheek	32
and mashed potatoes (5,6,7,8,9,10,11,12,13)	
Steamed pike perch	35
whole grain mustard, marinated trombetta zucchini and grapes (2,4,5,6,8,9,10,11,12,13,14)	
300° Eggplant	29
Parmigiana-style (2,5,6,7,8,9,10,11,12)	

DESSERT

"Torta di rose" and elderflower (1,3,5,6,7,8,10,11,12,13)	12
Rice and milk, fermented apricot and thyme sorbet (7)	12
Cannolo and pistachio ice cream (1,3,5,6,7,8,11,12,13)	12
Meringue, Marsala foam, chocolate ice cream and praline almond (1,3,5,6,7,8,10,11,12,13)	12
Selection of our ice creams and sorbets (3,6,7,8,12)	12

My cuisine is Italian: a cultural heritage recognized by UNESCO, deeply rooted in the land. Each dish is the result of conscious, seasonal and sustainable choices, guided by respect, intensity and identity. A tradition that evolves naturally, while remaining true to its own essence.
Chef Roberto Pirelli