

STARTERS

"Uovo di Selva"	26
celeriac, Salva Cremasco cheese and hazelnut (3,5,7,8,9,12)	
Cuttlefish tagliatella	30
chicory, citrus and Espelette pepper (2,4,5,6,10,14,12)	
Venison tartare	34
black salsify, blackcurrant, hazelnut and juniper (5,8,12)	
Prawn	34
pomme fondant, rosemary and tuna bottarga (2,4,5,7,10,12,14)	
Grilled Pak Choi	24
roasted onion, caper, lemon and vegetable jus (5,6,7,9)	

PASTA AND RISOTTO

Carnaroli risotto, bone marrow and horseradish	32
sorrel and meat jus (7,9,12)	
Potato and Jerusalem artichoke gnocchi	32
scampi bisque, hazelnut and lemon (1,2,3,4,5,6,7,8,9,12,13,14)	
Casoncelli with fresh cheese	32
sweet onion, bay leaf and woodland mushrooms (1,3,7,12)	
Egg tagliolino, rabbit and saffron	34
sumac gremolata (1,3,5,7,9,12)	
Massi durum wheat fusilloni	35
almond cream, clams, capers, coffee and Gin Mare (1,2,4,5,6,8,12,14)	

FISH AND MEAT

Sturgeon	42
saffron sauce and king oyster mushroom (2,4,5,6,7,12,14)	
Duck	40
carob jus, roasted leek and prickly pear (5,6,7,9,12)	
Swordfish cutlet	38
fennel, orange and sweet-and-sour red onion (1,2,4,5,12,14)	
Sicilian lamb	42
capers and anchovies jus, chicory and green apple (2,4,5,6,7,9,10,12,14)	
Parmigiana 300°C	28
aubergine, tomato sauce, basil and Parmigiano Reggiano (5,7)	

DESSERT

"Torta di rose" and crème anglaise	13
Chestnut soft cake, hay panna cotta, pomegranate and chamomile (3, 5, 7, 8)	13
Palermitan cannolo and pistachio ice cream (1,3,5,6,7,8,12)	13
Baked Cheesecake, fig sorbet (3,4,7,12)	13
Our homemade ice creams (3,5,6,7,8,12)	13
Seasonal fruit sorbets	10

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