



WELCOME APPETIZERS FROM THE CHEF

ARTICHOKE

Jerusalem artichoke, Vegetable base, Licorice

EGG COOKED AT 63 DEGREES

Wild mustard, Goat Robiola mousse, Truffle

SWEETBREAD

Cuttlefish marinated in Tosazu, Cabbage, Meat base

BRAISED ONION TORTELLI

Turnip greens, Rabbit ragout, Tuma Persa cheese

BEEF CHEEK

Caper potatoes, Goulash sauce, Cabbage

PREDESSERT

RICOTTA CANNOLI

Pistachio ice cream

€ 90,00

*Tasting menus are intended for all the table.
The cereal bread served is our own production and it is made using exclusively sourdough

*Service € 5