



5 COURSE VEGETARIAN TASTING MENU

CHEF'S WELCOME APPETIZER

ARTICHOKE

Jerusalem artichoke and vegetable stock

EGG 63°

Wild mustard, goat Robiola mousse, fine black truffle

BRAISED ONION TORTELLO

Turnip greens, "tuma persa" fine black truffle

CARDONCELLO MUSHROOM

BBQ carrots, chimichurri

PREDESSERT

PASSION

Peanuts and passion fruit, itakuja

€ 95,00 p.p.

Eventual wine pairing 4 glasses € 65 p.p.