

"The love for the life is also wish of eat it"

Menu

Be Contemporary

The summary of our kitchen in 7 tastes

€ 160 beverages excluded

€ 110 wines pairing

Enrico Bartolini's classic tasting menu

Amuse bouche

Anchovies between saor and carpione

Ravioli with olive oil and lime,
roasted octopus and cacciucco sauce

Beetroots risotto with gorgonzola sauce

Crispy veal cheek with traditional sauce, brown bread and turmeric

Modern crème brûlée in a pot,
served with frozen blueberries, cherries and meringues

Small pastry

€ 110 beverages excluded

€ 90 wines pairing

The tasting menus are recommended for all the table

Water service € 5 per guest

Coffee € 5

KRUG *experience*

A glass of Krug Grande Cuvée

€ 40



La Carta

Starters & fish

Prawns of Santa Margherita half-fried € 50

Anchovies between saor and carpione
with oyster, butter and horseradish € 35

Tuna belly with morels mushrooms, Tuscan beans and squid € 50

Culatello from "Antica Corte Pallavicina"
with vegetables festival € 40

Contemporary Pasta & Rice

Bottoni filled with olive oil and lime,
roasted octopus and cacciucco sauce € 35

Spaghetti with eel € 40

NEW Turnip top dumplings
with sea urchin sauce, greek bottarga and roasted cuttlefish € 35

Harlequin risotto € 35

Tagliolini with caviar Royal € 80

Meats

Glazed sweetbreads,
with artichokes, mint and licorice € 45

Chicken, cauliflower and saffron € 45

Beef, San Marzano tomatoes, onion € 50

Pigeon, capers, concord grapes
and "welcome back" boiled breadsticks € 50

Gran Finale

Cheeses



"5 tocchi" - Assortment of italians and french

€ 30



Italian culture in dessert

September figs

€ 20

Strawberry, orange and almond

€ 25

Poured soft chocolate and hazelnut ice-cream

€ 20



Golden apple sour

Apple, whisky, gold with cooked apple millefeuille and caramel ice-cream

€ 25

Bulgarian rose sweetnesses



Raspberries, tequila, coconut, pineapple, orange and mint with Bulgarian rose ice-cream

€ 25