

GIRO D'ITALIA



— Zucca e Amaretto
pumpkin, sage and Grana Padano

Polpo
pancooked octopus, its broth and bbq sauce

— Risotto
carnaroli rice, raw cod, black garlic, capers and lemon

Astice
lobster, n'duja and cain apple

— Ossobuco alla Milanese
veal shank, bone marrow and saffron

— Cantucci
citrus cream, anise and vin santo

6 courses
euro 140

— 4 courses
euro 110

WINE PAIRING
3 glasses euro 50
5 glasses euro 70

