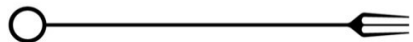


GIRO D'ITALIA



Chef's welcome aperitif

— Beccafico

sardines, raisins, pine nuts, fennel, citrus fruits

Capasanta

scallop with almonds and Indian fig

— Spaghetti alle vongole

Barilla Al Bronzo pasta spaghetti, fresh clams

Spinarolo mediterraneo

spiny dogfish, tomato, capers, olives

— Anatra

duck breast, carrot miso and carpione

— Mela

Renette apple, honeydew, buckwheat

Petit four

6 courses
euro 140

— 4 courses
euro 120

WINE PAIRING

3 glasses euro 55
5 glasses euro 75

ALCOOL FREE PAIRING
3 drinks euro 35