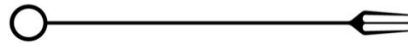


NE' CARNE NE' PESCE



Chef's welcome aperitif

— Cavolo, cavolo, cavolo
kohlrabi, savoy, red kale

Insalata russa
carrot, beetroot, peas, potatoes

— Gnocchi
taragna polenta, mushrooms and chestnuts

Sedano rapa
celerian, cherry peppers and vanilla

— Cipolla
Montoro onion, milk and black truffle

— St'orto
gianduia cream, Saluggia beans,
strawberries, carrot sorbet

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