

GIRO D'ITALIA



— Carciofo

artichoke head and stem, Hollandaise sauce

Baccalà

olives, sour sauce, coriander

— Riso patate e cozze

risotto with mussels, finished with a roasted-potato reduction

Triglia

stuffed mullet with orange and ginger

— Testa e coda

veal head, braised oxtail and lentils

— Riso al latte

steamed meringue, orange mousse

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